



Theresa & Cecilia Brickl



Cecilia (Mom) Helen & Jim



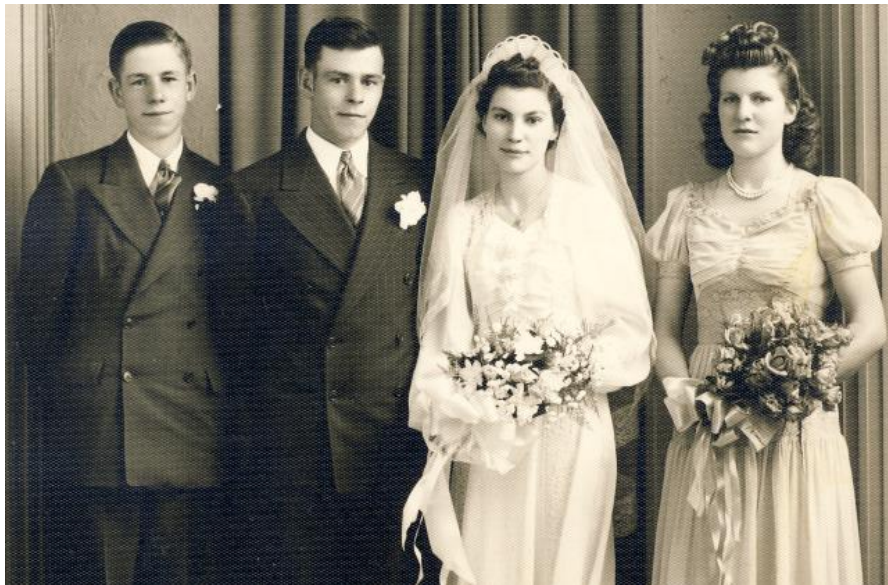
Great-granddaughter (Lindsay Dillman) with Grandma

So very rare to get a photo of our mother especially with her smiling.
Mom was always the person manning the old style box camera.
Love You Mom!

MOM'S RECIPE BOOK

Cecilia (Mom) Brickl Ruhland Mason

Typed and Compiled by Marian Ruhland Burmester



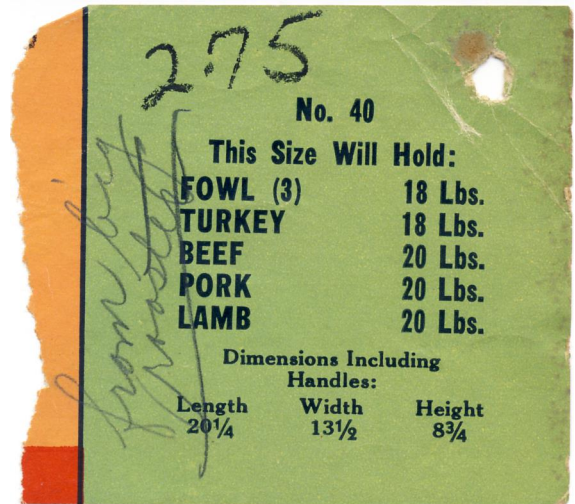
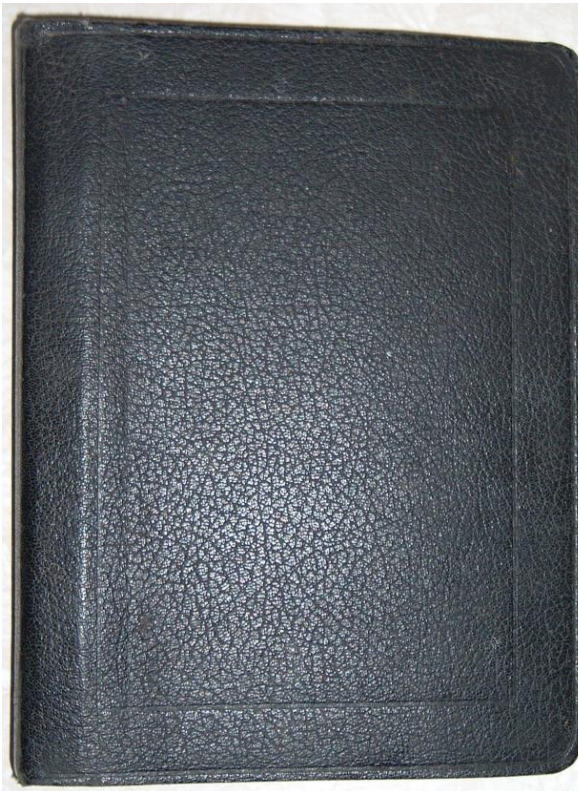
Francis (Dad's brother) Ruhland, Harold (Dad), Cecilia (Mom), Theresa (Mom's sister) Brickl

MOM'S RECIPE BOOK

Typed by Marian Ruhland Burmester

These are my mom's (Cecilia Brick Ruhland Mason) handwritten recipes, that I have tried to type for easier reading. Please over look all my errors and typos. The page numbers that are in brackets [] are as the pages appeared in her small ring binder. The back portion of the book has scanned images of each page. I believe this to be a recipe book mom started when she was a newlywed. My parents Harold & Cecilia (Brickl) Ruhland married on June 9, 1943. In my memory she never used this book. I am sure like most housewives of the day, after cooking many years, much was done be memory. In later years she had company printed books that she used along with magazine recipes. Many of the recipes use lard, which most likely can be substituted with Crisco or a like product. After mom passed away I was ecstatic to find this handwritten treasure.

Below on the right is a photo of the cover of the book and left is a photo of a little tag from a roaster she must have purchased. This tag was found inside the book.



[Page 3 & 4]

(For Theresa Brickl Wilson)

Angel Food Cake

1 rounding cup cake flour, sifted 6 times

1 ½ cup sugar sifted 6 times

2 cups of egg whites (at room temperature)

⅛ teaspoon cream of tartar

1 teaspoon vanilla

½ teaspoon almond

Sift cake flour 6 times lift sifter to incorporate air. Beat eggs after adding salt, use wire beater. When foaming, add cream of tartar and light oven. Set regulator at 350 degrees F. Beat egg stiff. Slowly fold in sugar, 2 tablespoons at a time, fold gently. Add vanilla. With sifter, add little flour at time, fold water. Add 2 tablespoons cold water. Rinse cake tin with cold water, drain well. Add mixture, bake 50 to 55 minutes in 350 degree F oven. Invert cake tin 1 to 2 hours until cold. For a small angel food cake, reduce above recipe one half. Use a 9 in. ungreased tube cake tin, bake 25 min. in a 350 degree oven.

[Page 5]

Devil's Food Cake

1 heaping tablespoon lard

1 c. sugar

1 c. sour milk

2 eggs

1 teaspoon vanilla

1 ½ c. flour

1 ½ teaspoon soda

4 teaspoons cocoa

Salt

Brown Cake

1 c. sugar
1 spoonful lard
1 or 2 eggs
5 spoons cocoa
2 level teaspoons soda
4 ½ c. flour
Salt
1 c. sour milk

Sunshine Cake

4 eggs - beat hard & add
1 ¼ c. sugar & beat hard, add flavoring, add 7 teaspoons boiling water, and continue beating with egg beater, add 1 ¼ c. flour, 1 teaspoon B.P. & 2 teas. Corn starch, sift 4 times. Beat egg whites stiff & add last.

[Page 6]

Copy from newspaper

Sponge Cake

6 eggs
2 c. flour
2 c. sugar
1 c. hot water
2 teaspoons Baking Powder
½ teaspoon salt
1 teaspoon vanilla

Steps of combination:

- 1st. Separate eggs
- 2nd. Beat yolks until thick & lemon colored.
- 3rd. 1 c. sugar to yolks.
- 4th. Add flour & water alternately.
- 5th. Beat whites (add salt & vanilla)
- 6th. Fold together

Maple Nut Cake

1 c. sugar	1 ½ c. flour
1/3 c. lard	2 teaspoons Baking Powder
2 eggs	½ nuts
¾ c. milk	Vanilla

[Page 7]

From home (Brickl family home)

Sponge Cake

6 whole eggs (divide eggs)	½ teaspoon cream of tartar
1 level cup sugar	Pinch of salt
1/3 c. cold water	1 teaspoon of extract
1 level c. flour	

Beat egg yolks & next add sugar gradually. Beat in water & extract. Next beat in flour that has been sifted 3 times. Beat egg whites until frothy & then add cream of tartar & continue beating until it holds a point. Fold in egg yolk mixture.

[Page 7 & 8]

From Lucille Ruhland

Fruit Cake

2 c. brown sugar	2 teaspoon cinnamon
2/3 cup lard	1 teaspoon cloves
2 c. water	1 teaspoon nutmeg
2 c. raisins	½ teaspoon allspice
2 c. currants	1 teaspoon salt

Stir this mixture together & cook for 3 min. Cool & add 4 cups flour, 2 small teaspoons soda, 2 teaspoons baking powder & ½ cup nutmeats.

Bake in well-greased loaf tins - 45 min. in a moderate oven.

[Page 8]

From home (Brickl family home)

Molasses Cake

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup raisins
1 heaping tablespoon lard	3 cups flour
Salt	1 teaspoon soda
2 eggs	$\frac{1}{4}$ teaspoon cloves
$\frac{1}{2}$ cups milk	$\frac{1}{4}$ teaspoon allspice
2 tablespoons molasses	$\frac{1}{2}$ teaspoon cinnamon

[Page 9]

Devil's Food Cake

$\frac{1}{2}$ c. lard	$\frac{1}{2}$ teaspoon salt
1 $\frac{1}{4}$ c. sugar	1 teaspoon soda
2 large eggs	1 c. sour milk
1 $\frac{3}{4}$ cup sifted Softasilk cake flour	
2 squares unsweetened chocolate melted	

Cream shortening, add sugar gradually, and cream until fluffy. Blend in the well beaten eggs. Sift flour, salt, and soda together. Add to the creamed mixture, alternately with the milk. Blend in the melted chocolate. Bake in two layer pans or any other pan in moderate oven 350° for 30 to 40n min. or until finished.

[Page 10]

From Rose Brickl Dischler

Fluffy Ginger Cake

$\frac{1}{2}$ c. lard - creamed	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. brown sugar	1 tsp. ginger
2 eggs beaten	1 tsp. cinnamon
$\frac{3}{4}$ c. molasses	1 tsp. cloves
Sifted:	1 cup boiling water add last
2 c. flour	$\frac{1}{2}$ c. raisins if desired
1 $\frac{1}{2}$ tsp. soda	

[Page 11]

From Lucille Ruhland

Rich Ginger Bread

(With sorghum)

Cream $\frac{1}{2}$ cup lard well and add $\frac{1}{2}$ cup sugar. When well creamed and fluffy add 2 well beaten eggs. Sift flour and measure 2 $\frac{1}{2}$ cups. To it add 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 teaspoons soda, $\frac{1}{2}$ teaspoon salt and 1 teaspoon baking powder. Sift 3 times. To batter mixture add 1 cup molasses and 1 cup boiling water. Mix well. Then add dry ingredients and mix thoroughly. Place in greased pans and bake in moderate oven 350° F until side recedes from edge of pan and cake springs back when lightly pressed.

[Page 12]

Harold's mother (Christina Ruhland)

Rich Ginger Bread

(Made with sorghum)

Cream $\frac{1}{4}$ c. lard well with $\frac{1}{4}$ c. sugar, when well creamed add 2 eggs and beat well. Sift flour and measure 2 $\frac{1}{2}$ cups, to the flour add:

1 teaspoon ginger

2 level teaspoons soda

1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon cloves

1 teaspoon baking powder

To the lard mixture add 1 c. molasses and 1 cup boiling water. Mix well then add the flour mixture. Then mix well and bake in a moderate oven 350° until done.

[Page 13]

Golden Layer Cake

2 $\frac{1}{4}$ c. Softasilk flour

$\frac{1}{2}$ c. shortening

3 teaspoons Baking Powder

1 c. milk

1 teaspoon salt

1 teaspoon vanilla

1 $\frac{1}{2}$ c. sugar

2 eggs (2 large Grade A)

Mixing time 4 minutes. Bake in moderate oven (350°) for about 30 min.

Cocoa Divinity Cake

2 c. Softasilk cake flour	1 ½ cup sugar
1 ¼ to 1 ¾ teaspoon Baking Powder	6 tablespoons cocoa
¾ teaspoon soda	2/3 cup shortening
1 teaspoons salt	1 cup buttermilk
¼ teaspoon red vegetable coloring for attractive red coloring.	2 large eggs

Moderate oven (350°) layers about 35 min. Square cake 45 to 50 min.

[Page 14]

Harvest Hand Cake

¾ cup butter or part lard	2/3 cups milk
1 cup golden corn syrup	1 teaspoon vanilla
½ cup sugar	3 eggs
¾ tsp. salt	3 teaspoons Baking Powder
3 cups sifted cake flour	

In a big bowl, dump soft lard, sugar, syrup, salt, cake flour, milk and vanilla. Beat with a sturdy rotary beater 8 min or with an electric mixer low speed 5 min. When smooth, beat in eggs 1 at a time, then fold in baking powder. Bake in a large greased pan, 10 X 14", at 375°F for 30 min.

Written in the side margin: This is a very good cake.

[Page 15]

Spice Layer Cake

2 c. cake flour	¼ teaspoon nutmeg
1 c. sugar	¼ teaspoon allspice
½ c. shortening	¼ teaspoon soda
1 teaspoon salt	½ c. milk
1 teaspoon cinnamon	¼ c. molasses
½ teaspoon cloves	

Stir vigorously by hand or with mixer (medium speed) 2 min. Stir in 2 teaspoons B.P. Now add 2 eggs (unbeaten) and 1/3 cup milk. Blend by hand or mix for 2 min. The batter will be smooth and thin. Pour into two 9 in. layer pans, which have been greased and lined with wax paper. Bake in moderate oven (375°F) 20-25 min.

Icing for Spice Layer Cake on previous page

Brown Sugar Icing

Boil together 1 ½ c. brown sugar and ¾ c. water until syrup spins a long thread (240°F). Pour slowly over 3 stiffly beaten egg whites.

Beat to spreading consistency.

[Page 16]

Jelly Cream Cake

2 ¼ cups sifted flour

1 c. light corn syrup

2 ½ teaspoon B.P.

2 eggs

¼ teaspoon salt

½ c. orange juice

½ c. butter

1 c. red jelly (any flavor)

2 teaspoon grated orange rind

Cream shortening, add grated orange rind. Add corn syrup gradually, beating well after each addition. Sift flour once. Add B.P. and salt and sift 3 times. Add ½ of the flour to the above mixture and beat until smooth and well blended. Add eggs, one at a time, beating well. Add remaining flour in thirds, always keeping the mixture smoothly beaten. Bake in 2 greased 8 in. layer pans at (375°F) moderate oven for 30 min. Break 1 cup jelly with fork. Spread between layers. Sift powdered sugar over top.

[Page 17]

Drop Fruit Cookies

1 c. brown sugar

½ teaspoons ginger

1 c. lard

½ teaspoons allspice

2 eggs

1 teaspoon soda in flour

3 teaspoons molasses

1 teaspoon vanilla

6 teaspoons cold water

Flour enough to make a soft

½ teaspoons cloves

dough

½ teaspoons nutmeg

Oatmeal Coconut Cookies

2 c. brown sugar
1/4 c. lard
2 eggs
2 1/2 oatmeal
Roll in a ball & chill before baking

3/4 c. coconuts
Vanilla
Salt
About 3 c. flour

[Page 18]

Oatmeal Cookies

2 c. flour
1 teaspoon B.P.
1/2 teaspoon soda
1 c. sugar

2 c. butter
1 egg
3 teaspoons milk
Salt & raisins

Oatmeal Cookies

1 c. sugar
1/2 c. lard
2 eggs
1/2 c. sour milk
Raisins

1/2 teaspoon salt
1 teaspoon soda
1/2 teaspoon cloves & allspice
2 c. flour
1 1/2 c. oatmeal

2 oz. is 4 tablespoons

[Page 19]

Radio Cookies

2 c. brown sugar
3/4 c. lard
2 eggs
1 teaspoon soda
1 teaspoon cream of tartar

4 1/2 c. flour
Salt
Vanilla
Coconuts
Nutmeg

Soft Ginger Cookies

2 c. sugar

1c. lard

2 eggs

1 teaspoon vanilla

Molasses & salt

½ c. hot water with 1 teaspoon
ginger

Flour to handle

Lace Macaroons

1 c. sugar

2 tablespoons butter

2 eggs (Beat whites)

2 c. oatmeal

1 teaspoon B.P.

Extract & salt

2 c. flour

[Page 20]

Sour Milk Cookies

1 c. lard

1 ½ c. sugar

2 eggs

¼ or ½ c. sour milk

1 scant teaspoon soda

1 teaspoon B.P.

Flour to roll

Ginger Snaps

2 c. sugar

¾ c. lard

2 eggs

2 teaspoon vinegar

2 teaspoon ginger

2 teaspoon soda in hot water

½ c. molasses

4 c. flour

Put a little ball in a pan pat

Chocolate Oatmeal Cookies

1 c. brown sugar

1/2 c. lard

1 egg

½ c. sour milk

½ teaspoon B.P.

½ teaspoon soda, salt, raisins,
drop.

[Page 21]

Ginger Snaps

3/4 c. sugar

3/4 c. lard

1 egg

1 c. molasses

1 teaspoon soda in 1/4 c. hot water

1 teaspoon ginger

1 teaspoon vanilla

Flour to make a stiff dough

Sugar Cookies

2 c. sugar

1 c. lard

3 eggs

3 tablespoon milk or water

Roll & sprinkle with sugar before baking. (400° - 450°)

3 teaspoon B.P.

1 teaspoon nutmeg

1 teaspoon cloves

3 c. flour

Molasses Cookies

1/2 c. sugar

1/2 c. lard

1 c. molasses

1 egg

1/4 cup sour milk

1 teaspoon soda

Salt

1/2 teaspoon cloves

1/2 teaspoon allspice

1/2 teaspoon ginger

1/2 teaspoon cinnamon

3-3 1/2 C. flour – roll

[Page 22]

White Cookies

1 1/2 c. sugar

1 c. lard

2 eggs

1/2 c. sweet milk

1/2 teaspoon soda

1 1/2 teas. B.P.

Vanilla

4c. flour

Salt

Dark Cookies (25 Brownies)

2 c. sugar

1 c. lard

2 eggs

1 c. of molasses or 2/3 c.

baking molasses

2 teaspoon soda in milk

Spices & salt

Flour to roll

Put 1 teaspoon soda in milk &

1 in flour

Coconut Oatmeal Cookies

1/2 melted butter

About 1/4 c. lard

2 eggs

2 c. brown sugar

1 teaspoon soda

2 1/2 c. oatmeal

2 1/2 c. flour

1 c. coconuts

1 teaspoon vanilla

Roll & chill

Slice & bake

[Page 23]

Brown Sugar Cookies

2 c. brown sugar or 1 of white

& 1 brown

1/2 c. lard

3 eggs beaten lightly

1 teaspoon cinnamon, flour, drop like oatmeal cookies

1/2 c. sour milk

1 teas. Soda

1c. raisins

Nutmeats

Chocolate Drop Cookies

1 c. brown sugar

1/2 c. lard

2 eggs

2 oz. of chocolate or 4

tablespoon

1/2 c. sour milk

Drop – bake – 10 min.

2 c. flour

1/2 teaspoon soda

Salt

Raisins & nutmeg

1/2 c. flour

[Page 24]

Mothers (Rosanna Brickl)

Oatmeal Cookies

$\frac{3}{4}$ lard

1 c. sugar

2 eggs

1c. or 2 tablespoon flour

1 teaspoon soda

1 c. raisins

$\frac{1}{3}$ c. milk

$\frac{1}{4}$ teaspoon salt

1 teaspoon cinnamon

Vanilla

1c. oatmeal

White Cookies

1 $\frac{1}{2}$ c. sugar

1 c. lard

2 eggs

$\frac{1}{2}$ c. sweet milk

$\frac{1}{2}$ teaspoon soda

$\frac{1}{2}$ teas. B.P.

Vanilla

4 c. flour, salt

Oatmeal Cookies

1 c. sugar

$\frac{1}{2}$ c. lard

2 eggs

$\frac{1}{2}$ sour milk

Raisins

$\frac{1}{2}$ teaspoon salt

1 teaspoon soda

$\frac{1}{2}$ teaspoon cloves

$\frac{1}{2}$ teaspoon allspice

2 c. flour, salt

1 $\frac{1}{2}$ c. oatmeal

[Page 25]

Repeated three recipes "Radio Cookies", "Soft Ginger Cookies" and "Sour Milk Cookies."

[Page 26]

Repeated "Ginger Snaps" recipe.

Molasses Cookies

1 c. sugar	1/2 teaspoon cloves
1/2 c. lard	1/2 teaspoon allspice
1/2 c. molasses	1/2 teaspoon cinnamon
1 egg	1/2 teaspoon ginger
1/4 c. sour milk	3-3 1/2 c. flour
1 teaspoon soda, salt	
Roll	

[Page 27]

Repeated "Dark Cookies (Brownies)" and "Brown Sugar Cookies" recipe.

[Page 28]

Ice Box Cookies

1 c. each brown & white sugar	1 teaspoon soda
3/4 c. lard	4 tablespoon hot water
2 eggs	Salt, vanilla
3 1/2 c. flour & 1 1/2 c. oatmeal or 4 – 4 1/2 c. flour & no oatmeal	
Chill, slice & bake	

Ranger Cookies

1 c. white sugar	1 teas. B.P.
1 c. brown sugar	2 c. oatmeal
1 c. lard	2 c. Wheaties
2 eggs	2 c. flour
1/2 c. sweet milk	1 c. coconuts
1 teaspoon soda	

Mother's (Rosanna Brickl)

Oatmeal Cookies

3/4 c. lard	1/4 teaspoon salt
1 c. sugar	1 teaspoon cinnamon
2 eggs	1/3 c. milk
1 c. or 2 tablespoon flour	1 teaspoon vanilla
1 teas. B.P	1 c. oatmeal
1 c. raisins	

[Page 29]

From home (Brickl family home)

Molasses Cookies

1 cup sugar	1/2 cup milk
1/2 cup lard	3 1/2 cup flour
3-4 tablespoons molasses	1/2 teaspoon soda
1 egg	
A little salt	
A little cinnamon, cloves & nutmeg	

From Harold's mother (Christina Ruhland)

Brown Ginger cookies

1 1/2 c white sugar	2 1/2 c. flour
3/4 c. lard	1 level teaspoon B.P.
<u>Mix good then add:</u>	4 teaspoon ginger
4 eggs	2 teaspoon cinnamon
1/2 teaspoon salt	1/2 teaspoon allspice
1 cup sorghum molasses	1/4 teaspoon nutmeg
1 tablespoon level soda in 1/4 c.	1 cup raisins
hot water	

Mix together & drop by spoon full on cookies sheet. Try a sample, if they fall then add more flour.

[Page 30]

Makes 8 pts. - makes 4 quarts (Written on the side)

Beet Pickles

2 c. sugar

2 c. vinegar

3 c. of juice from cooking

Tie in bag:

1 teaspoon of cinnamon

½ teaspoon of cloves

½ teaspoon of allspice

Above may be used to pickle yellow beans.

From Rose Brickl Dischler & My Blue Ball Book

Beet Pickles

1 c. sugar

1 c. vinegar

1 c. juice

Tie in bag:

1 teaspoon cinnamon

¼ teaspoon cloves

¼ teaspoon allspice

From Harold's Mother (Christina Ruhland)

Apple Pickles

2 c. sugar

2 c. water

½ c. vinegar

Put a few mixed spices in a bag & cook all this. Put your apples, which have been steamed in cans, and put on syrup.

[Page 31]

From mother (Rosanna Brickl)

Beet Pickles

Cook in salt water like potatoes, then put in cans and boil

3 cups of vinegar

2 cups of sugar

1 cup of water

A little pepper and caraway seed, powder over while boiling and cover.

[Page 32]

From Rose Brickl Dischler

Dill Pickles

Cold water over night with 1/3 cup salt to qt of water over night.

Syrup

2 cups sugar

1 cup water

3 cups vinegar

Bunch of dill

From Rose Brickl Dischler

Sweet Cucumber Pickles

1 lbs. cucumbers

2 cups salt to gallon of water

Let stand 4 days

5th day - Drain & cover with boiling water & 1 level tsp. alum.

6th day - Drain & cover with boiling water without alum.

7th day - Split pickles - Heat the following:

6 cups sugar

1 qt. vinegar

1 stick cinnamon or $\frac{3}{4}$ teaspoon cinnamon

1 teaspoon celery seed

1 teaspoon mustard seed

1 teaspoon allspice - Then add.

8th day - Heat syrup - add 1 cup sugar pour over again

9th day - Heat syrup & add 1 cup sugar & pour over again.

[Page 33]

From Harold's Mother (Christina Ruhland)

Liberty Pickles

Wash & fill a 2 gallon jar with small cucumbers & sprinkle with 1 pt. salt. Pour on 1 gallon boiling water. Leave on pickles six days. Drain, pour on clear boiling water & let stand 24 hrs. Drain again and place 2 tablespoons powdered alum on top of pickles and pour on boiling water. Let stand 24 hrs. Drain & split each pickle.

Bring to a boil the following:

- 8 c. sugar
- 2 ½ qt. vinegar
- 2 tablespoon celery seed
- 1 tablespoon mustard seed
- 1 piece of cinnamon bark

Pour over pickles in jar. Drain & heat liquid each day for 4 days, then pour over pickles and lay a plate on top. If you want to can them put the pickles in the jars & heat liquid & put over pickles & seal.

(Side note) They taste better if you leave out the celery seed, mustard seed & cinnamon bark & just use pickling spices.

[Page 34 & 35]

From Harold's Mother (Christina Ruhland)

Heinz Pickles

Place 50 small cucumbers in heavy brine for nine days. Brine must be strong enough to float an egg. Place a weight on the cucumbers to keep them entirely under the brine & stir them once a day. Remove from brine on the ninth day & let stand in cold water for 24 hrs.

Drain, cover with boiling water to which has been added 1 teaspoon of powdered to each gallon of water (*exactly what was hand written*). Let stand until nearly cold. Drain, then cover pickles with vinegar. Let stand nine more days. Remove from vinegar. Drain well & pack in fruit jars. Make a syrup of the vinegar used to cover the pickles using 1 cup of sugar to each cup of vinegar. Bring to boil and add 10 ¢ worth of oil of cloves & 10 ¢ of oil of cinnamon and let boil altogether a few minutes. Pour hot over the pickles & seal immediately. Pickles will be ready to use in 4 weeks.

[Page 35]

From Harold's Mother (Christina Ruhland)

Cherry Dill Pickles

Brine: 1 c. salt, 5 quarts water

Boil & cool. Put large & medium sized cucumbers in crock with a layer of cherry leaves and a sprig of dill between layers of cucumbers. Pour the brine over all, and let stand two weeks or more. Weight with a plate to keep the pickles covered with brine. When ready to can wipe off good. Then split each pickle or cut into chunks and drain. Place in fruit jars & pour over them the following syrup:
2 c. sugar, 1 c. vinegar & mixed spices to suit the individual. Boil together well, pour hot over the pickles & seal. A cinnamon stick maybe added if desired.

[Page 36]

Tomato Catsup

1 pail tomatoes

1 qt. onions

½ c. salt

~~1 qt.~~ 3 cups vinegar

Cook this 1 hr.

Then put through sieve & add to this:

1 teaspoon cinnamon

1 teaspoon allspice

1 teaspoon mustard

½ teaspoon pepper

1 c. sugar

Cook & seal

Tomato Catsup

3 pt. pulp

1 cup celery

2 onions

Cooked & put through sieve

1/2 c. vinegar

1/4 teaspoon pepper

2 tablespoons salt

1/4 teaspoon mustard

1/2 teaspoon cinnamon

1/3 or 1/4 c. sugar

1/2 teaspoon allspice

[Page 37]

How we (Rose Brickl Dischler & mom) made **Elderberry Jelly**

1st mixed half apple & elderberry juice together.

Then we took 3 cup of juice to 3 cup of sugar to 1/2 box of Sure-Jell.

3 c. juice

3 c. sugar

1/2 Box Sure-jell

[Page 38]

From Harold's Mother (Christina Ruhland)

Tomato Catsup

1 pail of tomatoes washed out and cut up.

1 qt. onions

1/4 cup salt

3 cups vinegar

Cook all this one hour.

Then put through sieve.

And then add:

1 cup sugar

1 tablespoon cinnamon

1/2 teaspoon red pepper

1 teaspoon allspice

1 teaspoon mustard

Cook all of this until thick.

[Page 39]

From Theresa Brickl Wilson

Ice Cream

4 eggs

4 cups of milk

1 ½ level tablespoon cornstarch

Scald until thicken, cool, and add whipped cream, sweeten, flavor and freeze.

Orange Ice Cream

3 c. Sunkist orange juice

1 c. sugar

1 c. thick cream

2 c. thin cream or milk

Mix sugar & orange juice thoroughly. Add cream or milk & freeze, or add just thin cream or milk to freeze a mush, add whipped cream & continue freezing.

This was copied off of an orange paper.

[Page 40]

Seven Minute Frosting

1 cup sugar

1 egg white

Speck of salt

3 tablespoons cold water

Make in double boiler. Beat with egg beater until frosting stand in peaks or 7 minutes. Remove from heat, add 8 quartered marshmallows. Beat 1 min. and spread on cake.

Chocolate Frosting

3½ squares unsweetened chocolate

Yolk of 2 eggs

2 c. powdered sugar

5 tablespoons milk

1 teaspoons milk

Melt chocolate over hot water, add ½ the sugar & milk; add remaining sugar, & yolk of egg; then cook in double boiler until it thickens, stirring constantly at first, that the mixture may be perfectly smooth. Cool slightly, flavor & spread.

[Page 41]

From Lucille Ruhland Reiner

Noodle Casserole

Cook some egg noodles or macaroni in water till tender. Drain and put in casserole alternately with the rest. Fry 1 small onion and a little green pepper in a tablespoon of lard. Then put into this 1 qt. of canned meat, cut in small pieces. Then add 1 can of Campbell's tomatoes soup and simmer for a while then put in casserole with noodles and a can of peas till filled, then put some bread crumbs on top or cracker crumbs. Then bake 1/2 hr. in oven.

[Page 42]

From Mother (Rosanna Brickl)

Pumpkin Pie

1 c. pumpkin

About ½ c. sugar

2 tablespoons sorghum

2 eggs

About ½ teaspoons cinnamon

Pinch salt

½ c. milk

A pinch of gloves

Lemon Pie

(Made with Bestmade lemon flavor)

1 teaspoon vinegar

1 ½ cups water

1 cup sugar

¼ teaspoon cream tarter

3 tablespoons cornstarch

1 ½ tablespoons lemon flavor

2 egg yolks

Mix well

Cook in double boiler

Bake in pastry shell

[Page 43]

Lemon Crème Pie

Mix ½ cup lemon flavored dessert mixture with 1 cup sugar. Add ½ cup cold water, a little at a time, stirring until smooth. Add 2 cups water and 1 capsule containing lemon oil and cook over slow fire, stirring constantly until thickens. If the capsule has not dissolved crush it against the side of the pan and stir well. Pour into baked pie crust.

For a richer pie, add 1 teaspoon butter, and 1 or 2 egg yolks. Use white of egg for meringue, beating it with 1 tablespoon powdered sugar and flavor with lemon extract.

[Page 44]

Corn Bread

1 c. cornmeal

1c. flour

1 level teaspoon Baking

Powder

2 pinch salt

1 tablespoon melted butter or
lard

1 cup milk (about - not to thin -
not to thick)

1 egg

2 tablespoons sorghum

2 tablespoons sugar

Sifted cornmeal & flour, Baking Powder, salt about 3 times; next add lard, eggs, sorghum, and sugar, then the milk. Dough should not be too thin or thick.

Graham Bread

1 ½ c. graham flour	½ level teaspoon salt
½ c. flour (bread)	2 level tablespoon sugar
2 level teaspoon Baking Powder	½ c. molasses
¼ level teaspoon soda	½ c. raisins
Sift dry ingredients together, then the rest.	1 ¼ c. milk (about)

[Page 45]

Milk Gravy

4 c. milk	1 pinch salt
2 eggs	2 tablespoon flour
2 tablespoons sugar (about)	

1st heat the milk, then take some cold milk & stir 2 tablespoons flour together just like you make gravy just like for meat, then put two eggs right into the flour and milk & beat good, then stir this into the hot milk gradually, add salt & sugar.

Cornmeal Pancakes

1 c. cornmeal	½ tablespoon sugar
1 c. flour	1 egg
½ level teaspoon salt	¾ cup milk
2 level teaspoon Baking Powder	1 tablespoon melted shortening

[Page 46]

From Harold's Mother (Christina Ruhland)

Salmon Patties

1 can salmon - mash the salmon with a fork
Put in 1 egg & ½ cup of milk and crush up some white soda cracker to make it stiff enough to make patties and fry in fat like meat patties.

[Page 46 & 47]

Peas & Carrots in Cheese Sauce with Spaghetti

2 ½ cups peas	2 ½ cups diced carrots drained
1 cup milk	¼ lb. sharp cheese grated
4 tablespoons butter	Salt to suit taste
4 tablespoons flour	2 ¼ cups spaghetti

Drain peas & combine liquid with milk. Melt butter blend in flour until smooth & add milk mixture; cook over direct heat, stirring constantly, until sauce boils & thickens. Add drained peas & carrots & grated cheese & continue cooking until vegetables are hot through & cheese melted. Add salt. Heat spaghetti & arrange it in a serving dish; pour the vegetable mixture into the center & serve immediately. Serves 6.

(This is copied off of Pea's can)

[Page 48]

Salmon Pot Pie

(Serves 4)

Flake: 1 lb. can salmon into a casserole.

Add: 1 ½ cup diced, cooked potatoes

3 hard cooked eggs sliced

Cover with cream sauce (Recipe below)

Sauce

Blend: 3 tablespoons shortening, melted - 3 tablespoons flour.

Add: 1 can chicken soup & ½ cup milk; stir in gradually. Stir until sauce boils.

Add: ¼ teaspoon salt

½ teaspoon Worcestershire sauce

Top: With baking powder biscuits rolled ¼ inch thick. Dust lightly with paprika.

Bake: in hot oven (425°F) until biscuits brown.

[Page 49]

Salmon Loaf

(Serves 4)

Flake: 1 lb. can salmon

Add: 1 cup cracker crumbs

1 cup milk

2 eggs; well beaten

Salt & pepper to taste

2 tablespoons lemon juice

Add: 1 tablespoon chopped parsley

2 teaspoons minced onions (if desired)

Steam: 1 hour or bake 45 min. in moderate (350°F) oven.

[Page 50]

Dill Pickle

(Receipt from Mrs. Otto Grauvough)

3 cups water

1 cup vinegar

¼ cup salt

Wash pickles and put in cans with dill. Cook the water, vinegar and salt, and pour boiling hot over pickles and seal at once. Boil the covers and rubbers good before using.

[Page 51]

From Mary Brickl Hetzel

Sliced Cucumber Pickles

Slice pickles ½ inch thick let stand 2 ½ hour in a little salt.

Add mixture.

2 c. vinegar

1 ½ c. sugar

1 ½ c. water

← or →

1 ½ c. vinegar

1 c. sugar

1 ½ c. water

Mixed spices & onions if desired. Heat together & can.

From Mary Brickl Hetzel

Pickled Apple Syrup

2 c. sugar

2 c. water

1 c. vinegar

Spices if desired

From Mary Brickl Hetzel

Turmeric Pickles

1 dozen cucumbers (medium)

1/2 doz. small onions

Sprinkle with salt & let stand 2 hours, drain.

1 c. vinegar

1/2 teaspoon pepper

1c. sugar

1/2 teaspoon ginger

1 teaspoon mustard

1/2 teaspoon turmeric

1 teaspoon celery seed

Heat all but do not boil & can.

[Page 52]

From Mary Brickl Hetzel- good

Green Cucumber Pickles

9 lbs. cucumbers (2 gal. jar) soak in salt water strong enough to float an egg, 3 days. Then drain & soak in clear water 3 days changing water each day. The 3rd day take out, and cook 2 hours in 1 part vinegar and 2 parts water, add alum the size of a hickory nut. Stir often do not boil hard, just simmer, take out of this and pour hot syrup over them.

Syrup

6 cups vinegar (white only)

3 lbs. sugar

1 oz. stick cinnamon

1 oz. whole allspice

2 cups water pour over the pickle & keep in open jar or can.

[Page 53]

From Mary Brickl Hetzel

Chocolate Roll

Beat the yolk of 5 eggs very lightly, using a rotary egg beater. Slowly add ½ cupful sugar and continue beating until sugar is thoroughly dissolved. The secret of making this recipe is in thoroughly beating eggs & sugar together. Next add 2 tablespoons of cold water & 3 tablespoons cocoa. Continue beating until all ingredients are well mixed. Lastly fold in the well beaten egg whites of 5 eggs. Put in a large bake pan that has been lined with heavy waxed paper which has been well greased on both sides. Bake at 375degrees for about 25 min. As soon as it is removed from the oven turn it out on a clean cloth which has been sprinkled with powdered sugar. Remove the wax paper. Cool slightly. Spread with whipped cream that has been slightly sweetened and flavored with vanilla. Roll immediately. This serves 8 people. Do not despair because there is no flour in the recipe. None is required.

[Page 54]

From Mary Brickl Hetzel

Coconut Layer Cake

½ c. butter

4 tsp. Baking Powder

1 ½ c. sugar

¼ tsp. salt

1 c. Milk

6 egg whites

3 c. flour

1 tsp. vanilla

This makes 3 layers

[Page 55]

From Mary Brickl Hetzel

Cookies

Cream $\frac{1}{2}$ cup shortening or butter with 6 tbsp. granulated sugar and 6 tbsp. brown sugar. Add 1 egg beaten whole. Add $\frac{1}{2}$ tsp. soda, $1\frac{1}{8}$ cups sifted flour and $\frac{1}{2}$ tsp. salt which have been mixed together. Add a few drops of hot water. Mix together until well blended. Lastly add $\frac{1}{2}$ cup chopped nuts & contents of bag of chocolate morsels.

Flavor with $\frac{1}{2}$ tsp. vanilla & drop by half teaspoons on a greased cookie sheet. Bake 10 to 12 min. in 375° oven. Makes 50 cookies.

Beans for 1 qt. can

3 cups cold water

2 tablespoons salt

1 tablespoon vinegar

Cook 7 min. with beans and can.

[Page 56]

From Mary Brickl Hetzel

Salmon Patties

1 can salmon

4 eggs

2 tablespoons thick sweet cream

$\frac{1}{2}$ teaspoon salt

1 pinch pepper

4 tablespoon cold water

Sifted bread crumbs

2 cups white sauce

$\frac{1}{2}$ cup celery finely cut

8 slices toast

Flake the Salmon & add 2 eggs slightly beaten, the cream, salt & pepper. Mix & shape into small flat cakes. Coat with 3 eggs beaten with cold water, cover with sifted bread crumbs. Sauté in butter until well browned on both sides. Serve each cake on a slice of hot toast & cover with sauce to which celery has been added. Serving 8 persons.

[Page 57]

Helpful Hints

To beat eggs quickly, add a pinch of salt.

Stale eggs rise in water; fresh eggs are heavy and sink to the bottom.

Boiling eggs makes them tough. Cook just under the boiling point.

Basement kept Sweet

If the cellar or basement gets a sort of old dead air odor, or if dampness is there through spring months it is helpful to set a box or two of quicklime or calcium chloride here and there in the corners. This will dry out the basement, make it fresh and sweet for several weeks or months. Set the chloride in a dish as it finally dissolves into water itself.

[Page 58]

Cranberry and Raisin Pie

2 c. cranberries

1 c. seedless raisins

1 c. sugar

3 tablespoons flour

Pinch salt

Mix raisins, sugar, flour and salt. Add to cranberries which have been washed and picked over. Bake with two crusts. Ten min. in hot oven, then 30 min. in moderate oven.

Checked the web for hot oven & moderate oven on the following link:

<http://www.food.com/about/oven-temperature-528>

Very Slow Oven: Below 300F

Slow Oven: 300F

Moderately Slow Oven: 325F

Moderate Oven: 350F

Moderately Hot Oven: 375F

Quick Oven: 375-400F

Hot Oven: 400-425F

Very Hot Oven: 450-475F

Extremely Hot Oven: 500F or more

Sweet Dill Pickle

Use medium sized pickles. Pack one layer of pickles, one layer of dill & one layer cherry leaves into an open jar until nearly full. Add 5 pint water & one cup salt cover with a plate & let stand 2 wks. Then cut pickles in 1 inch pieces & pack in jars. Take 2 c. sugar to 1c. cider vinegar. Bring to boil & pour over pickles and seal. A few mixed spices should be added to syrup.

Use 1 ½ cups sugar

[Page 59]

Simple Dill Pickles

Make up a batch of this brine cool it and put it into jars and seal. Then when you get enough cucumbers you only have to wash them, pack them into jars and the dill already boiling and cooled and there you have your pickles canned.

Brine: 3 qt. water
1 qt. vinegar ← Mix
1 cup salt

Bring to boil & cool. It is then ready to pour over cucumbers and is enough for 6 to 8 quarts. Wash cucumbers of dill size. Put into jars placing a dill head in the bottom of jar. Fill with cucumbers, put in alum the size of pea, another dill head and red hot pepper, if you prefer.

Cover with brine & seal.

[Page 60]

Open Jar Sweet Pickles

Fill a two gallon jar with quite large cucumbers, split lengthwise.

Cover with brine.

1 pt. coarse salt

1 gallon boiling water

Let stand 1 wk. & drain. Next cover with boiling water, put in a piece of alum the size of a walnut and let stand 24 hours. Drain and cover with boiling syrup made of the following:

5 pints of cane sugar

2½ quarts white vinegar & about 3 tablespoons mixed spices.

Reheat and pour over cucumbers each morning for four mornings.

Then keep in open jar.

[Page 61]

Honey Fridge Cake

(Swans Down's new easy mix)

Measure into sifter

2 cups sifted Swans Down cake
flour

1 ½ teaspoons soda

Mix in small bowl

1 ¼ cups honey

2/3 cup water

Have ready

2 eggs beaten

1 teaspoon salt

Measure into bowl

½ cup shortening

1 teaspoon vanilla

1 ½ squares Baker's Chocolate,
melted

Bake in moderate oven (350°F) about 30 min. for layers or 40 min. for square.

Easy Fluffy Frosting

Beat 1 egg white with dash salt until stiff enough to hold up in a peaks, but not dry. Pour ½ cup corn syrup or honey in fine stream over egg white, beating constantly about 4 min. Add ½ teaspoon vanilla.

[Page 62]

Swans Down Fudge Cake

2 cups flour
1 ½ teaspoon soda
1 salt
1 ¼ cups honey
2/3 cups water
1 teaspoon vanilla
½ cup shortening
2 eggs unbeaten
2 ½ squares Baker's unsweetened chocolate, melted

Easy Fluffy Frosting

Beat 1 egg white with dash salt until stiff enough to hold up in a peaks, but not dry. Pour ½ cup corn syrup or honey in fine stream over egg white, beating constantly about 4 min. Add ½ teaspoon vanilla.

[Page 63]

Corn Pudding

1 tablespoons butter
3 tablespoons flour
1 cup milk
2 eggs, beaten
1 ½ teaspoon salt
Dash pepper
2½ cups cream style corn
Melt butter, blend in flour, add milk & stir over direct flame until smooth & thickened. Remove from heat & slowly stir in eggs, seasoning and corn. Pour into 6 custard cups, set in shallow pan in hot water and bake in a moderate oven (400°F) for 20 min; reduce heat to (350°) for 15 min. longer. Serves 6.

[Page 64]

Pea Casserole

Melt 2 tablespoons butter in frying pan; add 1/3 c. blanched almonds cut in small pieces; brown lightly. Add 1 tablespoon flour & blend. Add 1/2 teaspoon salt, 2/3 cup water, 1/2 cup celery and the liquid from this can of peas. Cook about 12 min. Add 1 cup cooked rice and the peas from this can. Place in casserole & heat in medium oven for 10 min. Serves six.

Other varieties of nuts may be substituted for almond.

Already cooked - Heat only.

[Page 65]

Veal Stew with Peas

(Serves 4 - 6)

2 lbs. veal shoulder

Salt & pepper

1 can green peas - early June

Onions & pimienta

Cut meat into pieces, cover with cold water. Add a small onion, cut, salt & pepper (and a bay leaf if liked); simmer gently about 1 1/2 hour or until meat is tender. Thicken liquid with flour & add peas which have been drained of liquid, & a canned pimienta cut in shreds. Heat through and serve on a platter with the meat in center and peas and pimienta around it. This is not only attractive but also very delicious.

[Page 66]

Saccharine Pickles

Wash freshly picked cucumber in cold water. Pack in sterilized jars. Add 1 teaspoon salt & 1 teaspoon mixed pickling spices to each quart, cover with vinegar. This may be 2 cup vinegar. 1 cup water, if you don't want them so sour, then add 1/4 teaspoon powdered saccharine. Taste the vinegar & if not, sweet enough then add a little more saccharine.

Seal jar tight.

You may add ground mustard or stalk of dill instead of spices if you wish.

[Page 67]

Ways to Serve Carrots

To each cup of carrots add 1 tablespoon butter, 1 tablespoon honey,; then flavor with lemon juice.

Add peanut butter to cream sauce for carrots.

Glazed carrots - Cook carrots and when water is nearly evaporated add 1 teaspoon sugar and 1 teaspoon butter for each carrot used.

Slice carrots and onions fine. Separate onions into rings and cook together in buttered covered kettle until vegetables are just tender.

Add salt.

[Page 68]

From Mary Brickl Hetzel

Molasses Cookies

1/2 c. sugar

1 teaspoon soda

1/2 c. lard

Salt

1 c. molasses

Spices of all kinds

1 egg

3 c. flour

Scant 1/4 c. sour milk

Ways to Serve Cooked Carrots

Same as page 67, but with this added #5

5. Asparagus with cheese grated, to milk thickened of variation good.

[Page 69]

Ways to serve Fresh or Canned Green or Wax Beans

Cut two slices bacon in small pieces & fry. Pour juice from a quart can of beans or fresh cooked beans into frying pan. Add chopped 1/2 onion, 1/2 green pepper, generous amount of parsley & cook rapidly for a few minutes. Add 1/4 c. sugar, 1/4 c. vinegar, salt, pepper. Add bean. When they are hot, serve beans with sauce.

Add sour cream & heat.

Bacon fat & vinegar.

[Page 70]

Harvard Beets

1 tablespoon cornstarch

1/2 c. vinegar

1/4 c. sugar

2 tablespoons fat

1/2 teaspoon salt

3 c. diced cooked beets

Wash beets. Cook in boiling water to which a little vinegar has been added. Let water boil off. Add cooked sauce to hot beets. Simmer gently until ready to serve.

Five Minute Cabbage

Heat 3 c. milk, add 2 qt. shredded cabbage and simmer about 2 min. Mix 3 tablespoons of flour with 3 tablespoons fat. Add to this mixture a little of the hot milk. Stir into the cabbage & cook for 3 or 4 min. stirring all the while. Season to taste with salt & pepper & serve at once.

[Page 71]

Ginger Bread

2 c. sifted flour

1/2 teaspoon salt

1 teaspoon B.P.

1 teaspoon ginger

1/2 teaspoon soda

Sift dry ingredients. Then beat 1 egg and 1/2 c. milk to egg & 1/4 c. melted lard & add to dry ingredients stirring in 1 c. of molasses last. Beat Well. Bake in shallow pan 30 min or in muffin tins 20 to 25 min.

Short Cake

2 c. flour

3 teaspoon B.P.

Salt

2 tablespoon sugar

Sift the above

Beat 1 egg

1/2 c. milk

4 tablespoons lard

Cut lard in dry ingredients. Add milk & egg mixed. Turn on floured board & knead, gently & fold over 4 to 6 times. Cut & bake.

[Page 72]

Muffins Soft Dough **Short Cake**

425°F oven - 25 min.

2 c. flour

3 teaspoon B.P. ← sift

Salt

2 tablespoon vinegar

1 egg

Mix→ 1 c. milk

2 tablespoon lard rendered

Do not beat this batter only stir enough to moisten dry ingredients.

Banana Tea Bread

1³/₄ c. flour

2 teaspoon Baking Powder

1/4 teaspoon soda

1/2 teaspoon salt

1/3 c. lard

2/3 c. sugar

2 eggs beat well

1 c. mashed bananas

Bake in moderate oven (*See page 39*) ~ 1 hour

[Page 73]

Chili

Put 1 tablespoon of lard in pan. Cut 1 onion in small pieces & 1/2 green pepper, but not the seeds inside. You don't have to take the pepper if you haven't got it. Fry the onion & pepper in the lard until brown then put in 4 cups of ground hamburger & fry until a little brown keep on stirring it up so it will be in small pieces & gets kinda brown. Then put in a kettle and 2 cans of kidney beans, 1 can of tomato soup and 1 pt of whole tomatoes, which have been canned. Add a little water, salt & pepper to taste & about 1 tablespoon of chili powder & simmer about 2 to 3 hrs. But stir up once in a while so it won't scorch to the kettle bottom.

[Page 74]

From Harold's Mother (Christina Ruhland)

Sliced Cucumbers

5 big cucumbers peel & slice

1 tablespoon salt mix & let stand for 2 ½ hours.

Then put on a little cold water and squeeze them out

Then add: ½ c. vinegar

3 tablespoon sugar and some pepper

Mrs. Marie Kreul Lamasney

Dill Pickles from Mrs. Lutterman

Use any size cucumbers. Wash good. Take 2 onions, 1 bunch of dill and some horse radish roots, wash good & put in bottom of jar. Fill with cucumbers, stand upside down, and let drain on Turkish towel until all the water is drained out. Boil 1 pt. vinegar, 2 pt. water, ½ c. salt. Pour over hot and seal . . . These are delicious.

[Page 75]

Marie Kreul Lamasney

Corn Relish

18 ears of corn

8 onions

1 qt. vinegar

1 oz. mustard seed

1 large head cabbage

1 ½ lbs. brown sugar

Boil all together until glossy.

[Page 76 & 77]

The Perfect Cake . . . and How To Make It

A perfect cake has a good volume, even shape, attractive color and texture of crust and an even surface. The inside is tender and moist, with a fine, even grain and good color. Such a cake is achieved by proper handling of dependable ingredients, proper baking and good cooking.

1. Carefully read recipe and methods of mixing.
2. Preheat oven to specified temperatures.
3. Prepare pans. For "shortening cakes" grease sides and bottom of pans. Line bottoms with waxed paper and dust with flour. For angel food and sponge cakes, use tube pans that have never been greased.
4. Assemble all ingredients. Have all ingredients at room temperature. Only quality ingredients make the perfect cake.
5. Level all measurements. Use only standard measuring cups and spoons.
6. Use only good quality vegetable shortening in quick mix cakes. For standard method recipes use any favorite shortening.
7. In baking, place pans in oven so they do not touch each other or sides of the oven.
8. When done, cake will be delicately browned and slightly shrunk from pan. When pressed lightly with finger, top will spring back.
9. After removing from oven allow "shortening cake" to stand 2 or 3 min., then turn out on a wire rack to cool. Pull off waxed paper immediately. Both angel & sponge cake should remain in the inverted pans until cold.
10. All cakes should be cooled before frosting.

Note: When making cakes with an electric mixer, avoid over beating the ingredients or batter.

[Page 78]

Snow White Cake (Quick Mix Method)

Temp: 350°F Time: 30 min. Yield: two 8 in. layers

Sift: 2 ½ cups cake flour

4 ½ teaspoon B.P. (or 3 ¼ teaspoon double acting)

1 ½ c. sugar

1 cup milk

1 teaspoon salt

4 egg whites (at least ½ c.)

½ cup shortening

1 teaspoon vanilla

Devil's Food Cake

(Quick Mix)

Temp: 350°F Time: 30 min. Yield: two 9 in. layers

2 ½ c. cake flour

1 teaspoon soda

2/3 c. shortening

3 teaspoon Baking Powder (or

1 ½ c. butter milk

2 double acting)

3 squares chocolate melted

1 teaspoon salt

2 eggs

1 ¾ cup sugar

1 teaspoon vanilla

[Page 79]

Golden Glow Cake (Standard Method)

Temp: 350°F Time: 50 - 55 min. Yield: one 8 x 8 x 2 inch loaf

2 cups cake flour

1 cup sugar

3 teaspoon B.P. (or 2 teaspoon

2 eggs

double acting)

¾ cup milk

½ cup shortening

1 teaspoon vanilla

This recipe will make 18 cup cakes baked at 375°F for 20 to 25 min.

[Page 80]

Angel Food Cake

Temp: 325°F Time: 60 min. Yield: 10 in. tube pan

1 cup cake flour

1 teaspoon vanilla

1 ½ cup sugar

¼ teaspoon almond

1 ¼ teaspoon cream of tartar

¼ teaspoon salt

Cool in inverted pan

Sponge Cake

Temp: 325°F Time: 50 to 60 min. Yield: 10 in. tube pan

1 cup cake flour

¼ teaspoon salt

1 ¼ tablespoon grated lemon
rind

1 tablespoon water

Cool in inverted pan

5 egg yolks

1 cup sugar

5 egg whites until stiff but not
dry.

[Page 81, 82 & 83]

Copied from Farm Journal

Betty Crocker gives new 5 in 1 recipe for always perfect cream pies!

9 in. Pie shell

Sift together:

1 cup flour

½ tsp. salt

1/3 cup shortening

2 tablespoon water

Bake 8 to 10 min. in very hot oven (475°)

Vanilla Cream Pie

Mix: 2/3 cup sugar

½ tsp. salt

2 ½ tablespoon cornstarch

1 tablespoon flour

Stir in: 3 cup milk

3 eggs yolks slightly beaten

1 tablespoon butter

1 ½ teaspoon vanilla

Meringue: Beat until frothy 3 egg whites, ¼ teaspoon cream of tartar. Gradually beat in 6 tablespoons sugar. Continue beating until mixture is stiff and glossy.

Banana Cream Pie

Arrange a layer of sliced bananas $\frac{1}{2}$ in. deep in the pie shell before pouring in the filling (use 3 bananas). Garnish whipped cream or meringue topping with a ring of bananas sliced.

Almond Cream Pie

Use $\frac{1}{2}$ teaspoon almond extract for vanilla. Add $\frac{1}{2}$ cup toasted slivered blanched almonds to the cooled filling. Sprinkle a few toasted slivered almonds over the whipped cream or meringue topping.

Chocolate Cream Pie

Increase sugar to 1 $\frac{1}{2}$ cup

Add 3 squares unsweetened chocolate (3 oz.) with milk

Coconut Cream Pie

Fold in $\frac{3}{4}$ cup shredded coconuts just before filling pie. Sprinkle topping with coconuts $\frac{1}{4}$ cup. Toasted if desired.

Rhubarb Pie

Mix in top of double boiler:

4 cups cubed rhubarb

1 to 1 $\frac{1}{2}$ c. sugar

$\frac{1}{4}$ c. quick cooking tapioca

3 beaten egg yolks

1 tablespoon butter

Topping beat: 3 egg whites

6 tablespoons sugar

Beat until it forms peaks

[Page 84 & 85]

Recipes to use in Baking Beans

Soak 1 lbs. (about 2 1/3 cup) pea or great northern beans overnight in cool water or 5 to 6 hours in warm water. Gentle boil in this same water 1 1/2 hr. Drain saving the liquid. Arrange the beans in a baking dish; one of glass or earthenware is excellent. Add salt and pepper to taste.

Here are variations to make at this stage, remembering to add additional water during the baking if necessary. Beans should be barely moist when cooked, so do not add too much water.

1. Add 1/4 to 1/2 cup brown sugar or 1/4 to 1/2 cup molasses, 1/2 lbs. salt pork, pork shoulder, ham or chopped bacon (or ham bone may be used) and add 1 teaspoon, or less, dry mustard. Cover with water in which the beans were boiling. Bake in a hot oven, 400°F or longer in a slow oven 300°F. Chopped dried beef is delicious with beans. One cup tomato pulp or 1/2 c. catsup or chili sauce may be added.

Chopped onions or celery are a pleasing addition with tomatoes or without.

2. Cover beans with sour cream. Bake in a slow oven 300°F for 2 - 3 hours adding water while baking if necessary.

3. Mix 1 c. chopped raw apples or 1 c. orange juice with the beans adding water in which they were cooked. Bake 1 1/2 - 2 hours in hot oven or longer in slow oven.

4. For Midwestern's who refuse to relish the sweet flavor from sugar or molasses, distribute 2 - 4 pork chops through the soaked and preboiled beans in the baking dish. Add enough of the liquid in which they were boiled to cover. 1 1/2 - 2 hours in a hot oven or in a slow oven longer.

[Page 86]

Sponge Cake

6 eggs

1c. flour

1 c. sugar

¼ teaspoon salt

½ teaspoon cream of tartar

3 tablespoons boiling water

½ teaspoon vanilla

Separate yolks from whites of eggs, taking care that not a trace of yolk escapes into the white. Beat yolks until thick lemon color gradually add sugar, add boiling water, 1 tablespoon at a time beat with beater, add flour gradually, which has been sifted 6 times, add salt to whites of eggs and beat with wire whisk until frothy. Sift over cream of tartar and beat whites until they stand up in peaks but are not dry. Fold into first mixture. Pour into cake tube and bake 1 hr. (325°F). Turn upside down to cool in the pan.

[Page 87]

Nut Puffs

1 c. chopped walnuts or pecan nutmeats

2 eggs

1 c. brown sugar

1 tablespoons melted butter

½ c. flour

¼ teaspoon B.P.

¼ teaspoon salt & vanilla

Roll sugar on molding board until perfectly smooth. Beat eggs until very light and gradually beat in sugar and melted butter. Mix and sift flour, salt, B.P., and nuts to first mixture drop on floured baking sheet. Bake 12 min. in moderate oven (*See page 39*).

[Page 88]

Six Day Pickles (green pickles)

Soak 2 gallons of small or medium size pickles in salt water strong enough to float an egg for 3 days. Split large pickles. After 3rd day drain & soak in clear water 3 days changing water each day. After the 3rd day simmer for 2 hours in two parts water and one part vinegar to which alum the size of a hickory nut has been added. Stir often. Remove from this simmer solution, pack in fruit jars and over with syrup, boiling hot.

3 lbs. white sugar	1 ounce allspice
6 c. white vinegar	2 c. water
1 ounce stick cinnamon	

[Page 88 & 89]

Sliced Lunch Pickles

20 medium cucumbers sliced

5 c. water

1 teaspoon alum

3 c. vinegar

Mix thoroughly, allowed to come to a boil, remove from fire, let stand 30 min. Pack in jars after draining. Add 2 tablespoons onions to top of each jar. Pour over pickle following solution which has been brought to a boil.

½ gal cider vinegar

3 c. sugar

1 pt. water

2 teaspoons mustard seed

2 teaspoons celery seed

2 teaspoons turmeric

Seal Jars.

[Page 89]

Sweet Pickles

Place clean cucumbers in a jar & cover with a brine made in the proportions of 2 c. water and 1 tablespoon salt. Let stand overnight or 12 - 24 hr. drain & rinse in fresh water.

1 c. vinegar

1 c. sugar

1 c. water and ½ teaspoon whole picking spices. Let this come to a boil and boil for about 2.

[Page 90]

My Best Gingerbread

1/2 c. sugar	1 tsp. cinnamon
1/2 c. butter & lard mixed	1 tsp. ginger
1 egg	1/2 tsp. cloves
1 c. molasses	1/2 tsp. salt
2 1/2 c. sifted flour	1 c. hot water
1 1/2 tsp. soda	

Cream shortening & sugar. Add beaten egg, molasses, dry ingredients sifted together. Add hot water last beat until smooth. Batter is soft but makes a fine cake. Bake in greased pan 35 min. (325° to 350°F). Bake in muffin tins, ice with chocolate, makes good cupcakes.

[Page 91]

From Mary Brickl Hetzel

Green Cucumber Pickle

9 lbs. cucumber (2 gal. jar) soak in salt water strong enough to float an egg 3 days. Then drain & soak in clear water each. The 3rd day take out & simmer 2 hours in 1 part vinegar & 2 parts water add alum the size of hickory nut. Stir often do not boil hard just simmer take out of this & pour hot syrup over them.

Syrup:

6 c. white vinegar only	1 oz. allspice
3 lbs. sugar	2 c. water
1 oz. cinnamon	

Pour over the pickles & keep in open jar or can.

[Page 92]

Chocolate Cream Pie

2 c. milk	1/4 teaspoon salt
2 sq. unsweetened chocolate	2 egg yolks
1/4 c. Karo red label	1 tablespoon butter
4 tablespoon corn starch	1 teaspoon vanilla
1/2 c. sugar	9 in. baked pie shell

Scald 1 3/4 c. milk with chocolate & Karo in top of double boiler over boiling water. Measure corn starch into small mixing bowl & blend with remaining 1/4 c. milk, mix in sugar & salt, add egg yolks & beat until well blended. Add quickly all at once to scalded chocolate milk & stir constantly until thick. Cover and cook 5 to 7 min. longer. Remove from heat, add butter & vanilla, cool. Pour into baked pastry shell. Top with stiffly whipped cream or meringue.

[Page 93]

3 Minute Salad Dressing

1 egg	1/4 c. vinegar
2 tablespoon sugar	3/4 c. Mazola
1 1/2 teaspoon dry mustard	1 c. water
1/8 teaspoon paprika	4 tablespoon corn starch

Mix all ingredients except water & corn starch in a mixing bowl. In a sauce pan, mix 1/4 c. of the water with corn starch, then add rest of water. Stir and cook until thick & clear. Add corn starch mixture to ingredients in mixing bowl & beat briskly with rotary egg beater. Cool before serving. 2 c. dressing.

[Page 94]

Lemon Meringue Pie

5 tablespoon corn starch	3 egg yolks (slightly beaten)
2 c. water	2 tablespoon butter
1 c. sugar	5 tablespoon lemon juice
1/4 teaspoon salt	2 teaspoon grated lemon rind
One 9 in. pie shell	

To make a slightly stiffer filling increase corn starch to 6 tablespoon

[Page 94 & 95]

Scalloped Dishes

To each cup of medium white sauce, add 1 to 2 cups cooked vegetables, meat, fish, hard cooked eggs or macaroni. Put in baking dish, sprinkle with buttered crumbs & bake in moderate oven (375°) until brown.

Basic White Sauces

Thin (for soups) measure 2 teaspoon corn starch, mix to a smooth paste in a small amount of milk. Combine this with 1 c. of hot milk. Cook over low heat or in a double boiler, stirring constantly until mixture thickens or boils cover and cook 5 to 7 min. longer. Add ½ teaspoon salt, ⅛ teaspoon pepper, 2 teaspoon butter. Makes 1 cup sauce.

(Medium) (For creamed & scalloped dishes) Increase corn starch to 1 ½ tablespoon Proceed as above.

(Thick) (For binders in Croquettes & soufflés) Increase corn starch to 3 tablespoon proceed as above

[Page 95]

Soufflés

Use 1 c. thick white sauce. Add 1 to 1 ½ c. grated cheese, flaked sea food or chopped vegetables. Add 3 well beaten egg yolks. Fold in 3 stiffly beaten egg whites. Pour into oiled casserole. Bake in a slow oven (325°) 50 min.

For gravy - use 1 tablespoon corn starch to each cup of liquid.

Pudding - use 3 tablespoon corn starch to 2 c. liquid

Cakes & quick breads - replace 2 tablespoon in each cup of sifted flour with 2 tablespoon corn starch.

Berry Pies - Mix 2 tablespoon corn starch with 2/3 to 1 c. sugar (depending on sweetness of fruit). Mix with 3 cups of canned or 4 c. fresh berries or sour pitted cherries.

[Page 96]

Buttermilk Pancakes

1 egg 1/2 teaspoon salt
 1c. sour milk or buttermilk 1 teaspoon sugar
 1 c. flour 3/4 teaspoon soda

1 tablespoon cooking oil (like Kraft, Mazola or Wessen)

Separate eggs, beat whites of egg to fluffy stage - set aside. Beat egg yolks of eggs, add buttermilk, combine with dry ingredients, add cooking oil and fold into white for eggs. Pour batter onto hot greased griddle to form cakes 4" in diameter. Serve with butter, your favorite jelly or syrup and steaming cup of fragrant Butternut Coffee.

[Page 97]

"Yankee" Corn Bread

1 c. enriched white flour 3/4 c. yellow cornmeal
 1 teaspoon salt 2 beaten eggs
 1 tablespoon baking powder 1 c. milk
 2 tablespoons sugar 1/4 c. melted shortening

Sift flour, salt, baking powder and sugar, mix with corn meal.

Combine eggs, milk & shortening; add to dry ingredients and beat until smooth. Bake in greased 9 in square pan in moderately hot oven (400°) about 20 min. Makes 16 squares.

[Page 98]

Ice Box Pudding (dessert)

1/2 c. sugar 1/4 c. butter
 3 eggs 1 c. nutmeats
 1 tablespoon vanilla 1/2 lb. vanilla wafers (rolled)

Small can drained, crushed pineapples

Cream butter & sugar, add yolks of eggs, vanilla and drained pineapple. Beat egg whites & fold in. Add nuts. Line pan with wafer crumbs & alternate with layers of crumbs and layer of batter. Keep overnight in refrigerator and serve with whipped cream.

[Page 99]

Individual Fruit Shortcake

3 cups biscuit mix

1 egg, well beaten

1/3 cup sugar

1/2 c. milk

1/2 c. butter

1 tablespoon soft butter

Frozen strawberries or raspberries, defrosted

Sweetened whipped cream

Blend biscuit mix with sugar in mixing bowl. Cut in 1/2 c. butter with pastry blender until pieces are size of small peas. Combine egg & milk. With fork blend egg mixture into biscuit mix. Knead gently 10 times on lightly floured surface. Pat or roll to about 3/8 inches thickness. Cut into 6 short cakes with floured 3 1/4 in. round cutter. Brush tops with soft butter. Place on ungreased baking sheet. Bake in hot oven (450°) for about 10 to 12 min. Split cakes & spoon fruit between layers and over top. Serve with whipped cream. Serves 6.

[Page 100]

Meat Loaf (A juicy, economical meat loaf)

1 1/2 lb. ground meat

3/4 c. oatmeal

2 eggs, beaten

1 c. tomato juice

1/4 c. chopped onions

2 teaspoon salt

1/8 teaspoon pepper

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake in a moderate oven (350°) 1 hr. Makes 8 servings

Hamburger

Omit eggs. Shape mixed ingredients into 8 flat patties. Pan-fry slowly in fat. Serve on hamburger buns.

[Page 100 & 101]

Date Nut Bread

1 egg	1 c. oatmeal
½ c. brown sugar	1c. chopped dates
1 c. buttermilk	½ c. chopped nutmeats
1 c. sifted flour	2 tablespoons melted
½ teaspoon salt	shortening
1 teaspoon soda	

Beat egg until light, add sugar gradually, beating until fluffy. Pour into buttermilk. Sift together flour, salt & soda, add all at once to egg mixture. Add rolled oats, dates & nuts stirring only enough to mix. Fold in melted shortening. Bake in greased paper lined loaf pan (1 lb. size) in moderate oven (350°) 50 min. Store in bread box one day before slicing. Makes 1 loaf.

[Page 101]

Oatmeal Cookies

(New cookie recipe)

A completely new quick method-beating, no creaming necessary & only 2 minutes.

1 c. flour	1c. brown sugar
1 teaspoon baking powder	2 eggs
½ teaspoon salt	1/3 c. milk
1 teaspoon cinnamon	1 c. raisins
¼ teaspoon nutmeg	3 c. oatmeal
¾ c. shortening	

Sift together dry ingredients into bowl. Add shortening, brown sugar, eggs & half the milk. Beat until smooth, about 2 min. Fold in remaining milk, raisins, & rolled oats. Drop from teaspoon onto greased baking sheet & bake in a moderate oven (375°) 12 to 15 min. Makes 4 doz. cookies. Shortening must be room temperature.

[Page 102]

One Egg Cup Cakes

Cream $\frac{1}{2}$ c. sugar and $\frac{1}{4}$ c. shortening. Add 1 egg, $\frac{1}{2}$ teaspoon vanilla & $\frac{1}{4}$ teaspoon almond extract, beat hard. Sift together 1 c. flour, $1\frac{1}{4}$ teaspoon baking powder and $\frac{1}{4}$ teaspoon salt, add alternately with $\frac{1}{4}$ c. milk. Mix well. Fill greased muffin pans about $\frac{2}{3}$ full and bake 375° (moderate) for 15 to 20 min.

[Page 103]

3 min. Chocolate Cake

(The new easy do soda way)

(Mix in one bowl in 3 min.)

Have all ingredients at room temperature. Beat together for 1 min. 2 eggs, $1\frac{3}{4}$ c. sugar. Sift together & add 2 cups sifted flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, Combine $\frac{1}{4}$ cup vinegar, $\frac{3}{4}$ c. milk, 1 teaspoon vanilla. Add $\frac{1}{2}$ half of liquid, $\frac{1}{2}$ c. shortening. Beat vigorously one minute. Add remaining liquid, 3 sq. melted chocolate. Beat 1 min. Tune into well-greased 8 inch layer pans, $1\frac{1}{4}$ in. deep. Bake at 350°F (moderate) 30 minutes.

[Page 104 & 105]

Fudge Cake

(3 min) (Mix in 1 bowl)

Have all ingredients at room temperature. Beat together for 1 min. 2 eggs, $1\frac{1}{2}$ c. firmly packed brown sugar, 2 sq. melted chocolate. Sift together, 2 cup sifted cake flour, 1 teaspoon baking soda, $\frac{1}{2}$ teaspoon salt. Combine $\frac{1}{4}$ c. vinegar, $\frac{3}{4}$ c. sweet milk, 1 teaspoon vanilla. Add flour mixture, $\frac{1}{2}$ of liquid, $\frac{1}{2}$ c. shortening. Beat vigorously 1 min. Add remaining liquid. Beat 1 min. Pour into 13 x 9 x 2 in. pan. Bake at 350°F (moderate) 45 minutes.

28,6 bu^{corn} a ton of corn

Baking Hints for Baking Without Sugar

1st. $1\frac{1}{2}$ cups corn starch to every cup sugar used
 $\frac{3}{4}$ cups honey for each cup sugar used.

2nd. $\frac{1}{4}$ cup of less liquid used ~~for~~ to every cup of sweetening used.

3rd. Add $\frac{1}{4}$ teaspoon baking soda for every cup of syrup or honey used.

2 oz. = 4 tablespoons

4 tablespoons cocoa - 1 square chocolate

To make imitation maple syrup - dissolve 2 cups sugar or more in 1 cup boiling water and add 1 teaspoon of maple flavor

1 gill = $\frac{1}{4}$ pint

for sick
 horses
 1 cup hot water
 4 tablespoon Watkins
 liniment
 1 teaspoon ginger

For chicks
 mix 3 q. with 5# scratch
 feed for each 100 chicks.
 Feed 3 or 4 days, then give
 Epsom Salts - 18 tea spoonful
 for 100 chicks or $\frac{1}{2}$ cup.
 then feed $\frac{1}{2}$ amount of
 Corridene for 3 or 4 days.

(For Theresa)

Angel Food Cake

1 rounding cup cake flour,
sifted 6 times

1 1/2 cup sugar sift 6 times

2 cups of egg whites (at
room temperature)

1/8 teaspoon salt

1 teaspoon cream of tartar

1 teaspoon vanilla

1/2 teaspoon almond

Sift cake flour 6 times,
lift sifter to incorporate
air. Beat eggs after
adding salt, use wire
beater. When foaming,
add cream of tartar and
light oven. Set regulator
at 350 degrees F. Beat
egg stiff. Slowly fold in
sugar, 2 tablespoons at a
time, fold gently. Add
vanilla. With sifter, add
little flour at a time,
fold water. Add 2
tablespoons cold water.
Rinse cake tin with cold
water, drain well. Add
mixture, bake 50 to 55 minutes
in 350 degree F oven. Invert
cake tin 1 to 2 hours until cold,
(over)

For a small angel food cake,
reduce above receipt one half.
Use a 9 in. ungreased tube cake
tin, bake 25 min. in a 350 degree oven.

Devil's Food Cake

1 heaping tablespoon lard
 1 c. sugar
 1 c. sour milk
 2 eggs
 1 teaspoon vanilla
 1 1/2 c. flour
 1/2 teaspoon soda
 4 teaspoons cocoa
 salt

Brown Cake

1 c. sugar
 1 spoon lard
 1 or 2 eggs
 5 spoons ~~lard~~ cocoa
 2 level teaspoons soda
 1/2 c. flour
 salt
 1 c. sour milk

Sunshine Cake

4 egg yolks - beat hard & add
 1/4 c. sugar & beat hard. add
 flavoring, add 7 teaspoons
 boiling water. continue
 beating with egg beater.
 add 1/4 c. flour 1 tef. B.P. & 2 tef.
 corn starch ~~beat~~ sifted 4 times, beat
 egg whites stiff & add last.

copy from ^{newspaper} Sponge Cake

6 eggs
 2 c. flour
 2 c. sugar
 1 c. hot water
 2 teaspoons Baking Powder
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon vanilla
 steps of combination:

1st separate eggs 2nd beat yolks until thick & lemon colored 3rd. 1 c. sugar to yolks. 4th. add flour & water alternately.
 5th. beat whites (add salt & vanilla) 6th. Fold together.

Maple nut Cake

1 c. sugar
 $\frac{1}{3}$ c. lard
 2 eggs
 $\frac{3}{4}$ c. milk
 $1\frac{1}{2}$ c. flour
 2 teaspoons Baking Powder
 $\frac{1}{2}$ c. nuts
 vanilla

from home
 Sponge Cake
 6 whole eggs (divide eggs)
 1 level cup sugar
 $\frac{1}{3}$ c. cold water
 1 level c. flour
 $\frac{1}{2}$ teaspoon cream of tartar
 pinch of salt
 1 teaspoon of extract
 beat egg yolks & next
 add sugar gradually.
 Beat in water & extract.
 Next beat in flour
 that has been sifted
 3 times. Beat egg whites
 until frothy & then add
 cream of tartar & continue
 beating until it holds a
 point. Fold in egg yolk
 mixture

from Lucille Ruhland
 Fruit Cake
 2 c. brown sugar
 $\frac{2}{3}$ cup lard
 2 c. water
 2 c. raisins
 2 c. currants
 2 teas. cinnamon
 1 " cloves
 1 " nutmeg
 (over)

$\frac{1}{2}$ teas. allspice
 1 teas. salt.
 Stir this mixture
 together & cook for 3 min.
 Cool & add 4 cups flour, 2
 small teaspoons soda,
 2 teaspoons baking powder &
 $\frac{1}{2}$ cup nutmeats.
 Bake in well greased
 loaf tins 45 mins. in
 a moderate oven.

from ^{1/2} Molasses cake

$\frac{3}{4}$ cup sugar
 1 heaping tablespoon lard
 salt
 2 eggs
 $\frac{1}{2}$ cup milk
 2 tablespoons molasses
 $\frac{1}{2}$ cup raisins
 3 cups flour
 1 teaspoon soda
 $\frac{1}{4}$ teaspoon cloves
 $\frac{1}{4}$ " allspice
 $\frac{1}{2}$ " cinnamon

Devil's Food Cake

$\frac{1}{2}$ c. lard

$\frac{1}{4}$ c. sugar

2 large eggs

$1\frac{3}{4}$ cup sifted soft-salt cake flour

$\frac{1}{2}$ teasp. ~~soda~~ salt

1 teaspoon soda

1 c. sour milk

2 squares unsweetened

chocolate melted

cream shortening, add sugar gradually, add cream until fluffy. Blend in the well beaten eggs. Sift flour, salt, and soda together.

Add to the creamed mixture alternately with the milk. Blend in the melted chocolate. Bake in two layer pans or any other pan in moderate oven 350° for 30 to 40 min. or until finished.

from Rose

Fluffy Ginger Cake

$\frac{1}{2}$ c. lard - creamed

$\frac{1}{2}$ c. brown sugar

2 eggs beaten

$\frac{3}{4}$ c. molasses

2 c. flour

$\frac{1}{2}$ tsp. soda

$\frac{1}{2}$ tsp. salt

ifted { 1 teaspoon ginger

1 tsp. cinnamon

$\frac{1}{2}$ " cloves

1 cup boiling water add last

$\frac{1}{2}$ c. raisins if desired.

From Lucille
Rudland

Rich Gingerbread (With Sorghum)

cream $\frac{1}{2}$ cup lard well
and add $\frac{1}{2}$ cup sugar.
When well creamed and
fluffy add 2 well beaten
eggs. Sift flour and
measure $2\frac{1}{2}$ cups. To it add
1 teaspoon ginger, 1 teaspoon
cinnamon, 1 teaspoon cloves,
2 teaspoons soda, $\frac{1}{2}$ teaspoon
salt and 1 teaspoon baking
powder. Sift 3 times.
To butter mixture add
1 cup molasses and 1
cup boiling water. Mix
well. Then add dry
ingredients and mix
thoroughly. Place in greased
pans and bake in moderate
oven 350° F until side
recedes from edge of pan
and cake springs back
when lightly pressed.

Harold's mother

Rich Gingerbread

(make with sorghum)

~~add as~~

cream $\frac{1}{4}$ c. lard well with
 $\frac{1}{4}$ c. sugar, when well creamed
 add 2 eggs and beat well.
 Sift flour and measure
 $2\frac{1}{2}$ cups, to the flour add
 1 Teaspoon ginger
 1 Teaspoon cinnamon
 $\frac{1}{4}$ Teaspoon cloves
 2 level Teaspoons soda
 $\frac{1}{2}$ Teaspoon salt
 1 Teaspoon baking powder
 to the lard mixture add
 1 c. molasses and 1 cup
 of boiling water. mix
 well then add the flour
 mixture. then mix well
 and bake in a moderate oven
 350° degrees until done.

Golden Layer Cake

2 1/4 c. soft milk flour
 3 teaspoons Baking Powder
 1 teaspoon salt
 1 1/2 c. sugar
 1/2 c. shortening
 1 c. milk
 1 teaspoon vanilla
 2 eggs (2 large Grade A)
 mixing time 4 minutes.
 Bake in moderate oven
 (350°) for about 30 min.

Cocoa Divinity Cake

2 c. soft milk cake flour
 1 1/4 to 1 3/4 teaspoon Baking Powder
 3/4 teaspoon soda
 1 teaspoon salt
 1 1/2 cup sugar
 6. tablespoons cocoa
 2/3 cup shortening
 1 cup buttermilk
 2 large eggs
 1/4 teaspoon red vegetable
 coloring for attractive red
 coloring. Moderate oven (350°)
 layered about 35 min.
 square cake 45 to 50 min.

Harvest Hand Cake

- $\frac{3}{4}$ cup butter or part lard
 1 cup golden corn syrup
 $\frac{1}{2}$ cup, sugar
 $\frac{3}{4}$ tsp. salt
 3 cups sifted cake flour
 $\frac{2}{3}$ cup milk
 1 teaspoon vanilla
 3 eggs
 3 teaspoons Baking Powder

In a big bowl, dump ^{sift} lard, sugar, syrup, salt, cake flour, milk and vanilla. Beat with a sturdy rotary beater 8 min. or with an electric mixer, low speed 5 min. When smooth, beat in eggs, 1 at a time, then fold in baking powder. Bake in a large greased pan, 10x4", at 375° F for 30 min.

This is a very good cake.

Spice Layer Cake

2 c. cake flour
 1 c. sugar
 ½ c. shortening
 1 teaspoon salt
 1 teaspoon cinnamon
 ½ teaspoon cloves
 ¼ " " nutmeg
 ¼ " " allspice
 ¼ " " soda
 ½ c. milk
 ¼ c. molasses

Stir vigorously by hand or with mixer (medium speed) 2 min.

Stir in 1 teaspoon B.P.

Now add 2 eggs (unbeaten) and ¾ cup milk. Blend by hand or mixer for 2 min. The batter will be smooth and thin. Pour into two 9 in. layer pans, which have been greased and lined with wax paper. Bake in moderate oven (375°F) 20-25 min.

Brown Sugar Glaze
 Boil together 1½ c. brown sugar and ¾ c. water until syrup spins a long thread (240°F)
 Pour slowly over 3 stiffly beaten egg whites. Beat to a spreading consistency.

Jelly Cream Cake

$2\frac{1}{4}$ cups sifted flour
 $2\frac{1}{2}$ teasp. B. P.
 $\frac{1}{4}$ teasp. salt
 $\frac{1}{2}$ c. butter
 2 teasp. grated orange rind
 1 c. light corn syrup,
 2 eggs
 $\frac{1}{2}$ c. orange juice
 1 c. red jelly (any flavor)
 cream shortening & add grated
 orange rind, add corn syrup
 gradually, beating well, after
 each addition. Sift flour
 once. add B. P. and salt
 and sift 3 times. Add
 $\frac{1}{2}$ of the flour to the above
 mixture and beat until
 smooth and well blended.
 add eggs, one at a time,
 beating well. Add remaining
 flour in thirds, always
 keeping the mixture
 smoothly beaten. Bake in
 2 greased 8 in. layer pans at
 (375° F.) moderate oven for 30 min.
 Break 1 cup jelly with fork.
 Spread between layers.
 Sift powdered sugar over
 top.

Drop Fruit Cookies

1 c. brown sugar
 1 c. lard
 2 eggs
 3 teaspoons molasses
 6 teaspoons cold water
 $\frac{1}{2}$ teaspoons cloves
 $\frac{1}{2}$ " nutmeg
 $\frac{1}{2}$ " ginger
 $\frac{1}{2}$ " allspice
 1 " soda in flour
 1 " vanilla
 Flour enough to make
 a soft dough.

Oatmeal Coconut Cookies

2 c. brown sugar
 $\frac{1}{4}$ c. lard
 2 eggs
 $2\frac{1}{2}$ c. oatmeal
 $\frac{3}{4}$ c. coconuts
 vanilla
 salt
 about 3 c. flour
 roll in a ball & chill
 before baking.

Oatmeal Cookies

2 c. flour
 1 teaspoon b. p.
 $\frac{1}{2}$ teaspoon soda
 1 c. sugar
 2 c. butter
 1 egg
 3 tablespoons milk
 1 c. oatmeal
 salt & raisins

Oatmeal Cookies

1 c. sugar
 $\frac{1}{2}$ c. lard
 2 eggs
 $\frac{1}{2}$ c. sour milk
 raisins
 $\frac{1}{2}$ teaspoon salt
 1 " soda
 $\frac{1}{2}$ " cloves & allspice
 2 c. flour
 $\frac{1}{2}$ c. oatmeal

 2 oz. is 4 tablespoons

Radio Cookies

7 c. brown sugar
 $\frac{3}{4}$ c. lard
 2 eggs
 1 teaspoon soda
 1 " cream of tartar
 $4\frac{1}{2}$ c. flour
 salt
 vanilla
 coconuts
 nutmeg

Soft Ginger Cookies

2 c. sugar
 1 c. lard
 2 eggs
 1 teaspoon vanilla
 molasses & salt
 $2\frac{1}{2}$ c. hot water with
 1 teaspoon ginger
 flour to handle

Lace Tincaroons

1 c. sugar
 2 tablespoons butter
 2 eggs (beat whites)
 2 c. oatmeal extract &
 1 teaspoon B.P. salt
 2 c. flour

Sour Milk Cookies

1 c. lard
 1/2 c. sugar
 2 eggs
 1/4 or 1/2 c. sour milk
 1 scant teaspoon soda
 1 teaspoon B. P.
 Flour to roll

Ginger Snaps

2 c. sugar
 3/4 c. lard
 2 eggs
 2 teaspoon vinegar
 2 " ginger
 2 " soda in hot water
 1/2 c. molasses
 4 c. flour
 Put a little ball in a
 pan fat

Chocolate, Oatmeal Cookies

1 c. brown sugar
 1/2 c. lard
 1 egg
 1/2 c. sour milk
 1/2 tes. B. P.
 1/2 tes. soda, salt, raisins, dreg.

Ginger Snaps
 $\frac{3}{4}$ c. sugar
 $\frac{3}{4}$ c. lard
 1 egg
 1 c. molasses
 1 teas. soda in $\frac{1}{4}$ c. hot water
 1 teas. ginger
 1 " vanilla
 Flour to make a stiff dough

Sugar Cookies
 2 c. sugar
 1 c. lard
 3 eggs
 3 tablespoon milk or water
 3 teas. B. P.
 1 " nutmeg (400° 450°
 1 " cloves (bake)
 3 c. flour
 roll & sprinkle with
 sugar before baking.

Molasses Cookies
 $\frac{1}{2}$ c. sugar salt
 $\frac{1}{2}$ c. lard $\frac{1}{2}$ teas. cloves
 1 c. molasses $\frac{1}{2}$ " allspice
 1 egg $\frac{1}{2}$ " ginger
 $\frac{1}{4}$ cup sour milk $\frac{1}{2}$ " cinnamon
 1 teas. soda 3-3 $\frac{1}{2}$ c. flour-roll

White Cookies

$\frac{1}{2}$ c. sugar
 1 c. lard
 2 eggs
 $\frac{1}{2}$ c. sweet milk
 $\frac{1}{2}$ teas. soda
 $\frac{1}{2}$ " B.P.
 vanilla
 4 c. flour
 salt

Dark Cookies (Brownies)

2c. sugar
 1 c. lard
 2 eggs
 1c. of molasses or $\frac{2}{3}$ c. molasses ^{baking}
 2 teas. soda in milk
 spices & salt
 Allow to roll
 Put 1 teas. soda in milk &
 1 in flour.

Coconut, Oatmeal Cookies

$\frac{1}{2}$ c. melted butter $2\frac{1}{2}$ c. flour
 about $\frac{1}{4}$ c. lard 1c. coconuts
 2 eggs 1 teas. vanilla
 2c. brown sugar roll & chill
 1 teas. soda slice & bake
 $2\frac{1}{2}$ c. oatmeal

Brown Sugar Cookies

2 c. brown sugar or 1 of
white & 1 brown
 $\frac{1}{2}$ c. lard
 3 eggs beaten lightly
 $\frac{1}{2}$ c. sour milk
 1 teas. ~~so~~ soda
 1 c. raisins
 nutmeats
 1 teas. cinnamon
 flour, drop like
 oatmeal cookies

Chocolate ^{Drop} Cookies

1 c. brown sugar
 $\frac{1}{2}$ c. lard
 2 eggs
 2 oz. of chocolate or 4 tablesp.
 $\frac{1}{2}$ c. sour milk
 2 c. flour
 $\frac{1}{2}$ teas. soda
 salt
 raisins & nutmeg
 $\frac{1}{2}$ c. flour
 drop - bake - 10 min.

making

(any) Oatmeal Cookies

$\frac{3}{4}$ c. lard
 1 c. sugar
 2 eggs
 1 c. or 2 tablespoons flour
 1 teas. soda
 1 c. raisins
 $\frac{1}{3}$ c. milk
 $\frac{1}{4}$ teas. salt
 1 teas. cinnamon
 vanilla
 1 c. oatmeal

White Cookies

$\frac{1}{2}$ c. sugar
 1 c. lard
 2 eggs
 $\frac{1}{2}$ c. sweet milk
 $\frac{1}{2}$ teas. soda
 $\frac{1}{2}$ teas. B. P.
 vanilla
 4 c. flour, salt

Oatmeal Cookies

1 c. sugar	$\frac{1}{2}$ teas. salt
$\frac{1}{2}$ c. lard	1 " soda
2 eggs	$\frac{1}{2}$ " cloves
$\frac{1}{2}$ c. sour milk	$\frac{1}{2}$ " allspice
raisins	2 c. flour, salt
$\frac{1}{2}$ c. oatmeal	

Radio Cookies

2 c. brown sugar
 $\frac{3}{4}$ c. lard
 2 eggs
 1 tbs. soda
 1 teas. cream of tartar
 $\frac{1}{2}$ c. flour
 salt coconuts
 vanilla nutmeg

Soft Ginger Cookies

2 c. sugar
 1 c. lard
 2 eggs
 1 tablespoon vinegar
 molasses, salt
 $\frac{1}{2}$ c. hot water with
 1 teaspoon ginger
 flour to handle

Sour Milk Cookies

1 c. lard
 $1\frac{1}{2}$ c. sugar
 2 eggs
 $\frac{1}{4}$ or $\frac{1}{2}$ c. sour milk
 1 scant teas. soda
 1 teas. B. P.
 Flour to roll

Ginger Snaps

2 c. sugar

 $\frac{3}{4}$ c. lard

2 eggs

2 tablespoons vinegar

2 teas. ginger

2 " soda in a
little hot water
salt $\frac{1}{2}$ c. molasses $\frac{1}{4}$ c. flourPut a little ball
in a pan fat.~~X~~ Molasses Cookies

1 c. sugar

 $\frac{1}{2}$ c. lard $\frac{1}{2}$ c. molasses

1 egg

 $\frac{1}{4}$ c. sour milk

1 teas. soda, salt

 $\frac{1}{2}$ " cloves $\frac{1}{2}$ " allspice $\frac{1}{2}$ " cinnamon $\frac{1}{2}$ " ginger3 - $3\frac{1}{2}$ c. flour
roll

Dark Cookies (25 brownies)

2 c. sugar

1 c. lard

2 eggs

1 c. molasses or $\frac{2}{3}$ baking
soda

1 c. sour milk

spices & salt

flour to roll

Put 1 teaspoon in milk &
1 teaspoon in flour

Brown Sugar Cookies

2 c. brown sugar or

1 brown + 1 white

 $\frac{1}{2}$ c. lard3 ~~eggs~~ eggs beaten lightly $\frac{1}{2}$ c. sour milk

1 teas. soda

1 c. raisins

nutmeats

1 teas. cinnamon

flour

Drop like oatmeal
cookies

Ice Box Cookies

1 c. each brown & white sugar
 $\frac{3}{4}$ c. lard
 2 eggs
 1 teas. soda
 4 tablespoon hot water
 salt, vanilla
 $3\frac{1}{2}$ c. flour } or $4\frac{1}{2}$ c. flour
 $1\frac{1}{2}$ c. oatmeal } or no oatmeal
 chill, slice & bake

Ranger Cookies

1 c. white sugar
 1 c. brown sugar
 1 c. lard
 2 eggs
 $\frac{1}{2}$ c. sweet milk
 1 teas. soda
 1 " B.P.
 2 c. oatmeal
 2 c. wheaties
 2 c. flour
 1 c. coconuts

(Guthrie's) Oatmeal Cookies

$\frac{3}{4}$ c. lard 1 teas. B.P. $\frac{1}{2}$ c. milk
 1 c. sugar 1 c. raisins 1 teas. vanilla
 2 eggs 4 teas. salt 1 c. oatmeal
 1 c. or 2 tablespoon flour / teas. cinnamon

from home

Molasses Cookies

1 cup sugar
 $\frac{1}{2}$ cup lard
 1 egg 3-4 tablespoons molasses
 $\frac{1}{2}$ cup milk
 $3\frac{1}{2}$ cup flour
 $\frac{1}{2}$ teaspoon soda
 a little salt
 a little cinnamon,
 cloves, & nutmeg.

Brown Ginger Cookies

$\frac{1}{2}$ c. white sugar } mix good
 $\frac{3}{4}$ c. lard } then add
 4 eggs
 $\frac{1}{2}$ teaspoon salt
 1 cup sorghum molasses
 1 tablespoon ^{level} soda in $\frac{1}{4}$ c. hot water
 $2\frac{1}{2}$ c. flour
 1 level teaspoon B.P.
 4 teaspoon ginger
 2 teaspoon cinnamon
 $\frac{1}{2}$ " allspice
 $\frac{1}{4}$ " nutmeg
 1 cup raisins mix to together &
 drop by spoon full on cookie
 sheet. try a sample, if they
 fall then add more flour.
 from Harold's mother

makes 8 lbs
makes 4 lbs

Beet Pickles

2 c. sugar
2 c. vinegar
3 c. of juice from cooking
1 teas. of cinnamon } tie in
 $\frac{1}{2}$ " of cloves } bag.
 $\frac{1}{2}$ " allspice }
above may be used to
pickle yellow beans.

from Rose

Blue Ball Book

1 c. sugar } beet pickles
1 c. vinegar }
1 c. juice }
 $\frac{1}{2}$ teas. cinnamon } tie in
 $\frac{1}{4}$ teas. cloves } bag
 $\frac{1}{4}$ " allspice }

Apple Pickles from Harold's mother

2 c. sugar
2 c. water
 $\frac{1}{2}$ c. vinegar
I put a few mixed spices
into bag & cook all this,
put your apples, which have
been steamed in cans, and
put on syrup.

from mother
Beet Pickle
cook in salt water like
potatoes, then put in cans
and boil
3 cups of vinegar
2 cups of sugar
1 cup of water
a little pepper and
cavary seed, powder over
while boiling and cover

Dill Pickles
 from Rose) Soak pickles in
 cold water over night
 with $\frac{1}{2}$ cup salt to qt. of
 water over night.

Syrup
 2 cups sugar
 1 cup water
 3 cups vinegar
 bunch of dill

from
 Rose Sweet Cucumber Pickles

7 lbs cucumbers
 2 cups salt to gallon ^{water}
 Let stand 4 days

5th day Drain & cover with boiling
 water & level top. alum.

6th day Drain & cover with boiling
 water without alum.

7th day Split pickles - Then add:-

Heat this & pour over pickles	}	6 cups sugar	
		1 qt. vinegar	
		1 stick cinnamon	3 ^{cinnamon} teas.
		1 teaspoon celery seed	
		1 teaspoon mustard seed	
		1 " allspice	

8th day Heat syrup - add 1 cup sugar & pour ^{over again}
 9th day Heat syrup - add 1 cup sugar &
 pour over again.

from Fard's
mother

Liberty Pickles

Wash & fill a 2 gallon jar
with small cucumbers &
sprinkle with 1 pt. salt.
Pour on 1 gallon boiling
water. Leave on pickles six
days. Drain, pour on clear
boiling water & let stand 24 hrs.
Drain again and place 2 tablespoons
powdered alum on top of
pickles and pour on boiling
water. Let stand 24 hrs. Drain
& split each pickle. Bring to a
boil the following:

8 c. sugar

2 1/2 qt. vinegar

2 tablespoons dill seed

1 " mustard seed

1 piece of cinnamon bark

Pour over pickles in jar

Drain & heat liquid

each day for 4 days.

then pour over pickles and
lay a plate on top.

If you want to can them

put the pickles in the

jar & heat liquid &

put over pickles & seal.

They taste better if you leave
out the celery seed, mustard
seed & cinnamon bark &
put salt and pickling spices.

from Harold's
mother

King Pickles

Place 50 small cucumbers in heavy brine for nine days. Brine must be strong enough to float an egg. Place a weight on the cucumbers to keep them entirely under the brine & stir them once a day.

Remove from brine on the ninth day & let stand in cold water for 24 hrs. Drain, cover with boiling water to which has been added 1 teaspoon of powdered to each gallon of water.

Let stand until nearly cold. Drain, then cover pickles with vinegar. Let stand nine more days. Remove from vinegar. Drain well & pack in fruit jars.

Make a syrup of the vinegar used to cover the pickles using 1 cup of sugar to each cup of vinegar. Boil to boil and add 10¢ worth of oil of cloves & 10¢ worth of oil of cinnamon.

(over)

and let ~~stand~~ ^{boil} altogether a few minutes. Pour hot over the pickles & seal ~~and~~ immediately. Pickles will be ready to use in 4 wks.

from
Harold's
mother

Cherry Dill Pickles

Brine: 1 c. salt, 5 qts. water.
Boil & cool. Put large & medium sized cucumbers in crock with a layer of cherry ~~leaves~~ and a sprig of dill between layers of cucumbers. Pour the brine over all, and let stand two wks. or more. Weight with a plate to keep the pickles covered with brine. When ready to can wipe off good. Then split each pickle or cut into chunks & drain. Place in fruit jars & pour over them the following syrup. 2 c. sugar, 1 c. vinegar & mixed spices to suit the individual. Boil together well, pour hot over the pickles & seal. A cinnamon stick maybe added if desired.

Tomato Catsup
 1 pail tomatoes
 1 qt. onions
 2 c. salt
 3 cups ~~qt.~~ vinegar
 Cook this 1 hr.
 Then put through sieve &
 add to this
 1 teas. cinnamon
 1 " allspice
 1 " mustard
 1/2 " pepper
 1 c. sugar
 Cook & seal

Tomato Catsup
 3 qt. pulp
 1 cup celery ^{cooked}
 2 onions ~~put~~ & put through
 sieve
 2 c. vinegar
 2 tablespoons salt
 1/2 teas. cinnamon
 1/2 " allspice
 1/4 " pepper
 1/4 " mustard
 1/3 or 1/4 c. sugar

How ^(cont'd) we made Elderberry Jelly.
We mixed half apple & elderberry
juice together.
Then we took 3 cup of juice
to 3 cup of sugar to $\frac{1}{2}$ box of
sure-jell.

3 c. juice
3 c. sugar
 $\frac{1}{2}$ box of sure-jell

from Harold's mother

Tomatoe Catsup

1 pail of tomatoes washed
cut and cut up.

1 qt. onions

$\frac{1}{4}$ cup salt

3 cups vinegar

Cook all this one hour.
Then put through sieve.
And then add:

1 cup sugar

1 tablespoon cinnamon

$\frac{1}{2}$ teaspoon red pepper

1 " allspice

1 " mustard

Cook all of this until
thick.

from Theresa Brickel

Ice cream

4 eggs

4 cups of milk

$\frac{1}{2}$ level tablespoon cornstarch

Scald until thickened,

cool, and add whipped

cream, sweeten, flavor and

freeze.

Orange Ice Cream

3c. sun-kist orange juice

1c. sugar

1c. thick cream

2c. thin cream or milk

Mix sugar & orange juice

thoroughly. add cream

or milk & freeze, or add

just thin cream or

milk to freeze a mush,

add whipped cream &

continue freezing.

this was copied off of a
orange paper.

Seven Minute Frosting

1 cup sugar
 1 egg white
 speck of salt
 3 tablespoons cold water
 Make in double boiler
 Beat with egg beater
 until frosting stand in
 * peaks or 7 minutes.
 Remove from heat, add
 8 quartered marshmallows.
 Beat 1 min. and spread on
 cake.

Chocolate Frosting

3 $\frac{1}{2}$ squares unsweetened
 Chocolate
 yolk of 2 eggs, 2 c. powdered sugar
 5 tablespoons milk
 1 teaspoon vanilla
 Melt chocolate over hot water,
 add $\frac{1}{2}$ the sugar & milk, add remaining
 sugar, & yolk of egg; then cook
 in double boiler until it thickens,
 stirring constantly at first, that
 the mixture may be
 perfectly smooth. Cool
 slightly, flavor & spread.

from Lucille Ruhland

Noodle Casserole

Cook some egg noodles or macaroni in water till tender. Drain and put in casserole alternately with the rest. Fry 1 small onion and a little green pepper in a tablespoon of lard. Then put into this 1 qt. of canned meat. Cut in small pieces. Then add 1 can of Campbell's tomatoes soup and simmer for a while then put in Casserole with noodles and a can of peas till filled, then put some bread crumbs on top or cracker crumbs. Then bake 2 hr. in ~~the~~ oven.

from mother
Pumpkin Pie

1c. pumpkin
 about $\frac{1}{2}$ c. sugar
 2 tablespoons sorghum
 2 eggs
 about $\frac{1}{2}$ teaspoon cinnamon
 pinch salt
 $\frac{1}{2}$ c. milk
 a pinch of cloves

Lemon Pie

(made with ^{lemon} but made lemon)

1 teaspoon vinegar
 $\frac{1}{2}$ cups water
 1 cup sugar
 $\frac{1}{4}$ teaspoon cream tartar
 3 tablespoons cornstarch
 $\frac{1}{2}$ tablespoons lemon floor
 2 egg yolks
 mix well.
 cook in double boiler.
 Bake in pastry shell.

Lemon Creme Pie
mix $\frac{1}{2}$ cup lemon flavored
dessert mixture with
1 cup sugar. Add $\frac{1}{2}$ cup
cold water, a little at a
time, stirring until
smooth. Add 2 cups
water and 1 capsule
containing lemon oil and
cook over slow fire,
stirring constantly until
thickens. If the
capsule has not dissolved,
crush it against the
side of the pan and
stir well. Pour into
baked pie crust.
For a richer pie, add 1
teaspoon butter, and 1
or 2 egg yolks. Use
white of egg for
meringue, beating it
with 1 tablespoon
powdered sugar and
flavor with lemon
extract.

Corn Bread

- 1 c. cornmeal
- 1 c. flour
- 2 level teaspoon Baking Powder
- 2 pinch salt
- 1 tablespoon melted butter or (lard)
- 1 cup milk (about) ^{not too thin} _{not too thick}
- 1 egg
- 2 tablespoons sorghum
- 2 " " sugar

Sifted cornmeal & flour,
Baking Powder, salt about
3 times, next add lard,
eggs, sorghum, and sugar
then the milk. Dough should
not be too thin or thick.

Graham Bread

- 1/2 c. graham flour
- 1/2 c. flour (bread)
- 2 level teaspoon Baking Powder
- 1/4 " " soda
- 1/2 " " salt
- 2 " tablespoon sugar
- 1/2 c. molasses
- 1/2 c. raisins
- 1 1/4 c. milk (about)

Sift dry ingredients together
then the rest.

Milk Gravy
 4 c. milk
 2 eggs
 2 tablespoons sugar (about)
 1 pinch salt
 2 tablespoon flour
 1st heat the milk, then
 take some cold milk &
 stir 2 tablespoons flour
 together just like you
 make gravy just like
 then put two eggs right
 into the flour & milk &
 beat good, then stir this
 into the hot milk
 gradually, add salt & sugar

corn^{meal} Pancakes

1 c. cornmeal
 1 c. flour
~~2~~ 1/2 level teaspoon salt
 2 " " Baking Powder
 1/2 tablespoon sugar
 1 egg
 3/4 cup milk
 1 tablespoon melted shortening

from
Harold's
mother

Salmon Patties

1 can salmon
mash the salmon with
a fork
put in 1 egg & $\frac{1}{2}$ cup of
milk and crush up
some white ~~potatoes~~ crackers to
make it stiff enough
to make patties and
fry in fat like meat
patties.

Peas & Carrots in Cheese

Sauce with Spaghetti
 $2\frac{1}{2}$ cups peas
1 cup milk
4 tablespoons butter
4 tablespoons flour
 $2\frac{1}{2}$ cups diced carrots drained
 $\frac{1}{4}$ lb. sharp cheese grated
Salt to suit taste,
 $2\frac{1}{2}$ cups spaghetti
Drain peas & combine liquid
with milk. Melt butter,
blend in flour until smooth
& add milk mixture; cook over
direct heat, stirring constantly,
until sauce boils & thickens.
Add drained peas & carrots, & grated
cheese, & continue cooking

until vegetables are hot
through & cheese melted.
Add salt. Heat spaghetti
& arrange it in a serving dish;
pour the vegetable mixture
into the center & serve immediately.
serves 6.
(this is copied off of Pearson)

Salmon Poty Pie (serves 4)

flake: 1 lb. can salmon
into a casserole.

add: $\frac{1}{2}$ cup diced, cooked
potatoes

3 hard cooked eggs,
sliced. Cover with
cream sauce.

(Recipe below)

sauce

Blend: 3 tablespoons
shortening, melted
3 tablespoons flour

Add: 1 can chicken soup +
 $\frac{1}{2}$ cup milk; stir in
gradually.

Stir until sauce boils.

Add: $\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon Worcestershire
sauce

Top. With baking powder
biscuits, rolled $\frac{7}{8}$ in thick.
Dust lightly with paprika.

Bake: In hot oven (425° F) until
biscuits brown.

Salmon loaf
(Serves 4)

Flake: 1 lb. can salmon

Add: 1 cup cracker crumbs

1 cup milk

2 eggs; well beaten

Salt & pepper to taste

2 teaspoon lemon juice

Add: 1 tablespoon chopped

parsley & 2 teaspoons

minced onions (optional)

Steam 1 hour or bake 45 min.

in moderate (350°F) oven.

Dill Pickle
(Receipt from Mrs. Otto Grammer)

3 cups water

1 cup vinegar

$\frac{1}{4}$ cup salt

wash pickles and put in
cans with dill. Cook the
water, vinegar and salt, and
pour boiling hot over
pickles and seal at
once. Boil the covers
and rubbers good before
using.